Southern Living
SPECIAL COLLECTOR'S EDITION
BEST
Fall Recipes
129
NEW CLASSICS, INCLUDING CASSEROLES, SOUPS & STEWS
Cranberry-Apple Pie with Pecan Shortbread Crust
page 89
plus! OUR BEST APPLE DESSERTS

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BEST FALL RECIPES

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Contents

Breakfast & Brunch

Cozy fall mornings are the best time to cook up a big breakfast. Try these Southern classics that are sure to please any crowd.

Appetizers

Serve any one of these delicious starters at your next tailgate, dinner party, or fall-themed get-together—we promise no one will go hungry.

Soups, Stews & Sandwiches

Perfect for weeknight dinners and easy to freeze, these recipes are the definition of fall comfort food.

Sides & Salads

Head to your local produce market and shop for fresh, seasonal veggies to pair with simple grilled chicken, fish, or steak for a perfect fall supper.

Main Dishes

Whether you're entertaining guests or feeding your own family, this collection of grilled, roasted, fried, and baked entrées will give you plenty of ideas.

Desserts

The flavors of fall—apples, pecans, pears, and pumpkin—take center stage here. You'll turn to these most-requested recipes over and over again.

METRIC CHART

RECIPE INDEX

ON THE COVER: FALL'S BEST DESSERT IS **CRANBERRY-APPLE PIE WITH PECAN SHORTBREAD CRUST**. COVER PHOTOGRAPHY **IAIN BAGWELL** FOOD STYLING **VICTORIA COX** PROP STYLING **CLAIRE SPOLLEN**

Breakfast & Brunch

COZY FALL MORNINGS ARE THE BEST TIME TO COOK UP A BIG BREAKFAST. SOUTHERN CLASSICS LIKE EGG CASSEROLES AND EASY CHICKEN AND WAFFLES ARE SURE TO PLEASE ANY CROWD.

[TEST KITCHEN TIP]

TO GIVE THESE MUFFINS AS GIFTS, CUT PARCHMENT PAPER INTO 7-INCH SQUARES, WRAP THE PAPER AROUND MUFFINS, AND SECURE WITH THIN RIBBON.

Banana-Nut Muffins

This batter can also be baked as 2 (8- x 4-inch) loaves. (You'll need to increase the bake time to about 1 hour.) Spread the Cream Cheese-Honey Filling on the warm bread, or use as a topping for French toast.

1 cup butter, softened

2 cups firmly packed light brown sugar
3 large eggs
¼ cup sour cream
1 tsp. vanilla extract
3 ¼ cups all-purpose flour
1 tsp. ground cinnamon
¾ tsp. baking powder
¾ tsp. baking soda
¾ tsp. table salt
¼ tsp. ground nutmeg
2 ½ cups mashed bananas (about 5 medium)
1 cup toasted chopped pecans
Vegetable cooking spray

1. Preheat oven to 350°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; add brown sugar, and beat until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Add sour cream and vanilla, and beat just until blended.

2. Stir together flour and next 5 ingredients. Gradually add flour mixture to butter mixture, beating at low speed just until blended. Stir in bananas and pecans just until blended. Spoon batter into 2 lightly greased (with cooking spray) 12-cup muffin pans, filling three-fourths full.

3. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans, and cool completely on wire racks (about 30 minutes).

4. Make a small hole in top of each muffin, using the handle of a small wooden spoon. Spoon Cream Cheese-Honey Filling into a zip-top plastic freezer bag. Snip 1 corner of bag to make a tiny hole. Pipe a generous amount of filling into each muffin.

MAKES 2 dozen **ACTIVE** 30 min. **TOTAL** 1 hour, 40 min., including filling

CREAM CHEESE-HONEY FILLING

Beat 1 (8-oz.) package cream cheese, softened; 3 Tbsp. honey; and ⅛ tsp. ground cinnamon with an electric mixer at medium speed in a small bowl until blended.

MAKES about 1 ½ cups **ACTIVE** 5 min., **TOTAL** 5 min.

Creamy Baked Eggs with Herbs and Bacon

Serve with toasted bread and a leafy green side salad.

½ cup heavy whipping cream
2 Tbsp. thinly sliced chives
2 Tbsp. chopped fresh flat-leaf parsley
2 tsp. chopped fresh dill
½ tsp. kosher salt
¼ tsp. black pepper
8 large eggs
4 cooked bacon slices, crumbled (about ½ cup)

1. Preheat oven to 425°. Stir together first 6 ingredients in a large, ovenproof skillet. Bring to a simmer over medium-low. Break eggs into cream mixture; do not stir.

2. Bake in preheated oven until whites are set and yolks are at desired degree of doneness, 6 to 8 minutes. Sprinkle with bacon, and serve immediately.

SERVES 4 (serving size: 2 eggs, about ¼ cup sauce) **ACTIVE** 15 min. **TOTAL** 20 min.

Blueberry Coffee Cake

This coffee cake is delicious served warm or at room temperature.

1 large egg
½ cup fat-free milk
½ cup plain fat-free yogurt
3 Tbsp. vegetable oil
2 cups all-purpose flour
½ cup granulated sugar
4 tsp. baking powder
½ tsp. table salt

1 ½ cups frozen blueberries
1 Tbsp. all-purpose flour
2 Tbsp. turbinado sugar
2 Tbsp. sliced almonds
¼ tsp. ground cinnamon

1. Preheat oven to 400°. Whisk together first 4 ingredients in a large bowl.

2. Sift together 2 cups flour and next 3 ingredients in another bowl. Stir flour mixture into egg mixture just until dry ingredients are moistened.

3. Toss 1 ¼ cups blueberries in 1 Tbsp. flour; fold into batter. Pour into a lightly greased 9-inch springform pan. Sprinkle with remaining ¼ cup blueberries.

4. Stir together 2 Tbsp. turbinado sugar, sliced almonds, and cinnamon; sprinkle over batter.

5. Bake at 400° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 15 minutes; remove sides of pan.

To Make Ahead: Up to 24 hours before, stir together cream, herbs, salt, and pepper. Keep chilled in an airtight container until ready to use. You may also combine the dry ingredients the night before for a quick morning start.

SERVES 10 **ACTIVE** 20 min. **TOTAL** 1 hour

Sausage, Biscuit, and Gravy Bake

1 lb. ground pork sausage
2 tsp. canola oil
5 Tbsp. butter
¼ cup all-purpose flour
3 cups milk
¾ tsp. table salt
½ tsp. black pepper
Vegetable cooking spray
8 refrigerated jumbo biscuits
½ cup chopped green onions

¾ cup shredded sharp Cheddar cheese

1. Preheat oven to 350°. Cook sausage in canola oil in a large skillet over medium-high 8 minutes or until crumbly and no longer pink; remove from skillet, and drain. Melt butter in skillet; whisk in flour. Whisk constantly 1 minute. Gradually whisk in milk, salt, and pepper. Bring to a boil, whisking constantly; cook 2 minutes. Stir in sausage.

2. Lightly grease an 11- x 7-inch baking dish with cooking spray; place dish on a baking sheet. Split biscuits in half lengthwise; place 8 halves in baking dish. Top with half of sausage mixture and ¼ cup chopped green onions. Repeat layers. Sprinkle with ¾ cup shredded sharp Cheddar cheese. Bake 40 minutes or until golden.

SERVES 6 to 8 **ACTIVE** 20 min. **TOTAL** 1 hour

[TEST KITCHEN TIP]

SPEED UP COOKING TIME FOR GOLDEN POTATO-AND-SMOKED SAUSAGE HASH: USE PARBOILED POTATOES FROM YOUR GROCER'S FREEZER SECTION. ADD THEM AT STEP 3.

Golden Potato-and-Smoked Sausage Hash

Make this hash even heartier by adding a fried egg on top.

1 lb. baby golden potatoes, each cut into 8 pieces
¼ cup kosher salt
1 lb. smoked sausage, sliced
1 medium-size sweet onion, thinly sliced

2 Tbsp. red wine vinegar
3 cups arugula
¼ cup shaved Parmesan cheese

1. Place potatoes, salt, and water to cover in a medium saucepan. Bring to a boil over high; reduce heat to medium-low, and simmer until tender when pierced, 10 minutes. Drain, and place in a single layer on a baking sheet. Cool completely, 15 minutes.

2. Meanwhile, cook the sausage in a large skillet over medium-high, stirring often, until browned, 10 minutes. Remove with a slotted spoon, and drain on paper towels, reserving drippings in skillet.

3. Cook potatoes in hot drippings over medium, stirring occasionally, until potatoes are brown and crisp, 10 minutes. Add onions, and cook, stirring occasionally, until tender, 10 minutes. Add red wine vinegar, and cook 30 seconds.

4. Stir in sausage and arugula, and cook, stirring until arugula is wilted, about 5 minutes. Transfer to a serving platter. Top with Parmesan.

SERVES 6 (serving size: about ¾ cup) **ACTIVE** 55 min. **TOTAL** 1 hour, 5 min.

Breakfast Enchiladas

Remove eggs from stovetop while they're still a bit wet; they'll finish cooking in the oven. To make this a day ahead, go through Step 2; cover and chill the casserole. Let stand at room temperature about 20 minutes before baking.

2 Tbsp. (1 oz.) unsalted butter
¾ cup chopped red bell pepper
½ cup chopped sweet onion
12 large eggs
½ tsp. table salt
¼ tsp. black pepper

2 Tbsp. water
1 (16-oz.) jar salsa verde
12 (6-inch) flour tortillas
2 ½ cups (10 oz.) shredded Colby Jack cheese
2 Tbsp. chopped fresh cilantro
Cheese Sauce
Toppings: halved grape tomatoes, chopped fresh cilantro, chopped avocado

1. Preheat oven to 350°. Melt butter in large nonstick skillet over medium. Add bell peppers and onions; sauté until tender, 4 to 5 minutes. Stir together eggs and next 3 ingredients in a medium bowl. Add egg mixture to bell pepper mixture, and cook, without stirring, until eggs begin to set on bottom, about 1 to 2 minutes. Draw a spatula across pan to form large curds. Cook, stirring occasionally, until eggs are thickened, about 6 to 7 minutes. (Do not overstir.)

2. Spread 2 tablespoons salsa verde in center of each tortilla. Spoon about ¼ cup egg mixture over salsa; sprinkle with 2 Tbsp. cheese and ½ tsp. cilantro. Roll up, and place, seam side down, in lightly greased 13- x 9-inch baking dish. Add Cheese Sauce and remaining cheese.

3. Bake in preheated oven until sauce is bubbly, 30 minutes. Serve with desired toppings.

To Make Ahead: Assemble up to 24 hours prior to serving, and store in the fridge. Before baking, bring the casserole to room temperature.

SERVES 6 (serving size: 2 tortillas) **ACTIVE** 20 min. **TOTAL** 1 hour, including sauce

CHEESE SAUCE

Melt ¼ cup (2 oz.) salted butter in heavy saucepan over medium-low; whisk in ¼ cup (about 1 oz.) all-purpose flour until smooth. Cook, whisking constantly, 1 minute. Increase heat to medium. Gradually whisk in 2 cups milk; cook, whisking constantly, until thickened, 5 minutes. Remove from heat, and whisk in 1 ½ cups (6

oz.) shredded Colby Jack cheese, 1 (4.5-oz.) can chopped green chiles, and ½ teaspoon table salt. Use immediately.

Cinnamon Sweet Rolls

Make sure the butter you spread over the tender dough is very soft; otherwise, the dough will tear.

¼ cup frozen shortening, cut into small pieces
¼ cup cold butter, cut into small cubes
2 ½ cups self-rising flour
1 cup buttermilk
Wax paper
6 Tbsp. butter, softened
¼ cup granulated sugar

¼ cup firmly packed light brown sugar
½ tsp. ground cinnamon
Vegetable cooking spray
Creamy Glaze

1. Preheat oven to 450°. Cut shortening and butter into flour with a pastry blender or fork in a medium bowl until crumbly and mixture resembles small peas. Freeze 10 minutes.

2. Make a well in center of flour mixture; add buttermilk, and stir with a fork just until dough comes together.

3. Turn dough out onto a heavily floured surface, and knead 8 to 10 times. Transfer dough to a heavily floured piece of wax paper about 18 inches long. Roll dough into a 14- x 10-inch rectangle.

4. Spread dough with softened butter, leaving a ½-inch border. (Make sure butter is very soft, and spread it gently.) Stir together sugars and cinnamon; sprinkle over butter. Lift and tilt wax paper, and roll up dough, jelly-roll fashion, starting at 1 long side and using wax paper as a guide. Cut dough into 14 to 16 (1-inch-thick) slices. Place rolls in a lightly greased (with cooking spray) 9-inch round pan.

5. Bake at 450° for 13 to 15 minutes or until rolls are golden brown. Cool in pan on a wire rack 5 minutes.

6. Meanwhile, prepare Creamy Glaze, and drizzle over rolls.

MAKES 14 to 16 rolls **ACTIVE** 20 min. **TOTAL** 1 hour

CREAMY GLAZE

Whisk together 1 cup powdered sugar, ½ tsp. vanilla extract, and 3 Tbsp. heavy cream. Whisk in up to 1 Tbsp. cream, 1 tsp. at a time, until smooth and creamy. Use immediately.

MAKES ½ cup **ACTIVE** 5 min. **TOTAL** 5 min.

Gluten-Free Banana Bread

For best results, use a light-colored pan. Or, turn your dark pan into a shiny one by wrapping the outside of it with heavy-duty aluminum foil.

1 cup boiling water
½ cup chopped dates
4 large eggs
2 cups mashed, very ripe bananas (about 4)
¾ cup granulated sugar
½ cup unsweetened applesauce

1 tsp. vanilla extract
1 ½ cups brown rice flour
½ cup sorghum flour
1 tsp. baking soda
½ tsp. table salt
¼ tsp. ground nutmeg
⅓ cup butter, melted
½ cup chopped walnuts

1. Preheat oven to 350°. Pour 1 cup boiling water over dates in a small bowl. Let stand 10 minutes. Drain and pat dry.

2. Lightly beat eggs with a whisk in a large bowl. Whisk in bananas and next 3 ingredients until blended.

3. Stir together brown rice flour and next 4 ingredients in a small bowl. Gently stir flour mixture into egg mixture, stirring just until blended. Gently stir in melted butter, walnuts, and dates. Spoon mixture into a lightly greased 9- x 5-inch loaf pan.

4. Bake at 350° for 1 hour to 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes. Remove from pan to wire rack; cool completely (about 1 hour).

MAKES 1 (9- x 5-inch) loaf **ACTIVE** 15 min. **TOTAL** 2 hours, 35 min.

Smoked Trout-Apple Hash

Equally at home on your stove or over a campfire, this fragrant skillet breakfast pulls double-duty for dinner with a green salad. Try substituting sweet potatoes for russets and your favorite tart apple for Granny Smith. Other smoked fish like bluefish or whitefish also work well here. If using thinly sliced smoked salmon, cut into pieces, and drape over hash just before serving.

1 cup sour cream
2 Tbsp. prepared horseradish
4 Tbsp. butter

2 medium-size unpeeled russet potatoes, boiled, cooled, and diced
1 small yellow onion, finely chopped
1 Granny Smith apple, diced
Kosher salt and freshly ground black pepper
Pinch of ground red pepper
½ cup heavy cream
1 (4-oz.) smoked trout fillet, flaked into ½-inch pieces
1 ½ tsp. fresh dill weed
1 tsp. thinly sliced fresh chives
Lemon wedges

1. Heat a 12-inch cast-iron skillet over medium-high 5 minutes. Stir together sour cream and horseradish in a small bowl, and chill until ready to use.

2. Melt butter in skillet over medium-high heat; add potatoes, and cook, turning occasionally, about 10 minutes or until potatoes begin to brown and crisp. Add onions and apples, and cook, stirring occasionally, about 10 minutes or until onions are tender and apples are golden.

3. Add salt and pepper to taste; add ground red pepper. Stir in cream. Cook, without stirring, about 5 minutes or until potatoes are deep golden. Using a metal spatula, gently lift and turn hash. Cook 5 minutes; gently stir in trout and herbs. Remove from heat, and squeeze lemon wedges over hash. Serve immediately with sour cream sauce.

SERVES 4 **ACTIVE** 55 min. **TOTAL** 55 min.

Pumpkin-Honey-Beer Bread

Mix the batter only until the dry ingredients disappear. (Lumps are normal.) Overmixing causes tough or misshapen loaves.

2 cups sugar
1 cup canola oil
⅔ cup beer (at room temperature)
¼ cup honey
4 large eggs
1 (15-oz.) can pumpkin
3 ½ cups all-purpose flour
2 tsp. table salt
2 tsp. baking soda
1 tsp. baking powder
1 tsp. pumpkin pie spice
Shortening

1. Preheat oven to 350°. Beat first 4 ingredients at medium speed with a heavy-duty electric stand mixer until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Add pumpkin, and beat at low speed just until blended.

2. Whisk together flour and next 4 ingredients in a medium bowl until well blended. Add flour mixture to pumpkin mixture, and beat at low speed just until blended. Divide batter between 2 greased (with shortening) and floured 9- x 5-inch loaf pans.

3. Bake at 350° for 55 minutes to 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 45 to 50 minutes to prevent excessive browning if necessary. Cool bread in pans on a wire rack 10 minutes. Remove from pan, and cool 30 minutes before slicing.

Note: We tested with Back Forty Truck Stop Honey Brown Ale.

MAKES 2 loaves **ACTIVE** 15 min. **TOTAL** 1 hour, 50 min.

MINI LOAVES OF PUMPKIN-HONEY-BEER BREAD

Prepare recipe as directed, spooning batter into 6 lightly greased (with cooking spray) 5 ¾- x 3 ¼-inch disposable aluminum loaf pans. Decrease bake time to 35 to 40 minutes or until a wooden pick inserted in center comes out clean.

MAKES 6 loaves **ACTIVE** 15 min. **TOTAL** 1 hour, 30 min.

Pumpkin-Honey-Beer Bread Pudding with Apple Brandy-Caramel Sauce

1 (9- x 5-inch) Pumpkin-Honey-Beer Bread loaf, cut into ½-inch cubes
Vegetable cooking spray
4 large eggs
½ cup granulated sugar
¼ tsp. table salt
¼ tsp. pumpkin pie spice
2 cups milk

1 ½ cups heavy cream
1 Tbsp. Demerara sugar (optional)
Apple Brandy-Caramel Sauce

1. Preheat oven to 400°. Spread bread cubes in a single layer in a lightly greased (with cooking spray) jelly-roll pan. Bake 12 to 15 minutes or until lightly toasted. Remove cubes from oven to a wire rack, and cool 15 minutes. Reduce oven temperature to 350°.

2. Whisk together eggs and next 3 ingredients in a large bowl until well blended. Whisk in milk and heavy cream until well blended.

3. Gently stir toasted bread cubes into egg mixture until coated. Let stand 20 minutes.

4. Spread bread mixture in a lightly greased (with cooking spray) 11- x 7-inch baking dish; sprinkle with Demerara sugar, if desired.

5. Bake at 350° for 1 hour to 1 hour and 10 minutes or until set in the center, shielding with aluminum foil after 45 minutes to prevent excessive browning if necessary. Cool 15 minutes before serving with Apple Brandy-Caramel Sauce.

MAKES 8 to 10 servings. **ACTIVE** 15 min.; **TOTAL** 2 hours, 15 min., not including bread or sauce

APPLE BRANDY-CARAMEL SAUCE

This delicious sauce is versatile: Use it to take pancakes, French toast, baked apples, pound cake, apple pie, or ice cream to another level. Bring ½ cup firmly packed light brown sugar, ¼ cup butter, ¼ cup heavy cream, and a pinch of table salt to a boil in a small saucepan over medium heat, stirring constantly. Boil, stirring constantly, 1 minute. Remove from heat, and stir in 1 Tbsp. apple brandy. Whisk in 1 Tbsp. powdered sugar; cool 15 minutes before serving.

MAKES about ⅔ cup **ACTIVE** 10 min. **TOTAL** 25 min.

Hot Chicken-and-Waffle Sandwiches

We did a taste test and loved the just-fried tenders from the Publix grocery store deli. No time to whip up homemade waffles? Head to your grocer's freezer section. We like Van's Belgian Homestyle Waffles.

HOT CHICKEN

9 fried chicken breast tenders
1 Tbsp. cayenne pepper
1 tsp. paprika
½ tsp. garlic powder

2 Tbsp. sugar, divided
½ cup peanut oil

WAFFLES

2 cups (about 9 oz.) all-purpose flour
1 ½ tsp. baking powder
¾ tsp. baking soda
¾ tsp. table salt
1 ½ cups buttermilk
¼ cup (2 oz.) salted butter, melted
2 large eggs

CHIVE CREAM

½ cup sour cream
2 Tbsp. thinly sliced chives
1 tsp. water

1. Prepare Hot Chicken: Preheat oven to 200°. Place chicken tenders in a single layer on a baking sheet, and keep warm in oven until ready to use.

2. Stir together cayenne pepper, paprika, garlic powder, and 1 Tbsp. of the sugar in a small saucepan. Whisk in peanut oil, and cook over low, whisking constantly, until well combined, about 5 minutes. Set aside.

3. Prepare Waffles: Whisk together flour, next 3 ingredients, and remaining 1 Tbsp. sugar in a medium bowl. Whisk buttermilk, butter, and eggs in a small bowl. Stir buttermilk mixture into flour mixture until combined. Cook batter, in batches, in a preheated, lightly greased waffle iron until golden brown, 4 to 5 minutes.

4. Prepare Chive Cream: Stir together sour cream, chives, and 1 teaspoon water in a small bowl.

5. Assemble Sandwiches: Toss tenders and cayenne mixture in a large bowl. Place 1 ½ tenders on each of 6 waffles; top each with 2 tablespoons chive cream and 1 waffle. Serve immediately.

SERVES 6 (serving size: 1 sandwich) **ACTIVE** 40 min. **TOTAL** 40 min.

Appetizers

SOUTHERN COCKTAIL PARTY FOOD IS SO HEARTY, IT'S BECOME A FOURTH MEAL. TRY ANY ONE OF THESE DELICIOUS RECIPES AT YOUR NEXT TAILGATE OR GET-TOGETHER—WE PROMISE NO ONE WILL GO HUNGRY.

Spicy-Sweet Pecans

The egg white helps the spice mixture adhere evenly and gives the pecans a crisp, glossy coating.

¾ cup granulated sugar
1 Tbsp. light brown sugar
2 tsp. chopped fresh rosemary
1 tsp. kosher salt
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground nutmeg

¼ tsp. ground red pepper
1 large egg white
4 cups pecan halves
Vegetable cooking spray
Wax paper

1. Preheat oven to 275°. Stir together first 8 ingredients in a medium bowl.

2. Whisk together egg white and 1 Tbsp. water in a separate medium bowl until foamy. (No liquid should remain.) Add pecans, stirring to coat.

3. Add pecan mixture to sugar mixture, stirring until evenly coated. Spread pecans in a single layer on a lightly greased (with cooking spray) aluminum foil-lined half-sheet pan (about 17 x 12 inches).

4. Bake at 275° for 50 to 55 minutes or until sugar mixture hardens and nuts are toasted, stirring every 15 minutes. Spread immediately in a single layer on wax paper; cool completely (about 30 minutes). Store in an airtight container up to 7 days.

MAKES 4 cups **ACTIVE** 10 min. **TOTAL** 1 hour, 30 min.

Pear-and-Pumpkin Tart

1 (17.3-oz.) package frozen puff pastry sheets, thawed
½ (3-lb.) sugar pumpkin, peeled, seeded, and cut into ¼-inch-thick slices
1 firm Bartlett pear, cut into ¼-inch-thick slices
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
2 tsp. olive oil, divided
2 cups loosely packed arugula leaves
¼ cup crumbled blue cheese

¼ cup fresh pomegranate seeds
1 tsp. red wine vinegar

1. Preheat oven to 425°. Unfold puff pastry sheets, and place side by side on a baking sheet, overlapping short sides ½ inch. Press seam to seal. Score a ½-inch border on all sides, using a knife. Do not cut through pastry.

2. Toss together pumpkin slices, next 3 ingredients, and 1 tsp. olive oil in a large bowl. Spread mixture in a single layer on prepared pastry sheets, leaving a ½-inch border.

3. Bake at 425° for 20 to 22 minutes or until pastry is golden brown. Cool on a wire rack 10 minutes.

4. Toss together arugula leaves, next 3 ingredients, and 1 tsp. olive oil in a medium bowl. Add salt and pepper to taste. Sprinkle mixture over tart, and cut into desired shapes.

MAKES 1 tart **ACTIVE** 20 min. **TOTAL** 50 min.

Grilled Salt-and-Pepper Chicken Wings

Broiler option: Broil on a foil-lined jellyroll pan 8 inches from heat 20 minutes or until done, turning halfway through.

2 lb. chicken wings
2 Tbsp. olive oil
1 ½ tsp. kosher salt
½ tsp. black pepper
Desired Honey Drizzle

Preheat grill to 350° to 400° (medium-high). Toss together wings and oil in a large bowl. Sprinkle with salt and pepper; toss to coat. Grill wings, covered with grill lid, 25 to 30 minutes or until skin is

crisp and wings are done, turning occasionally. Toss with desired Honey Drizzle.

SERVES 6 to 8 **ACTIVE** 10 min. **TOTAL** 35 min., not including drizzle

Try These Twists

CIDER VINEGAR-BROWN BUTTER HONEY DRIZZLE

Cook ¼ cup butter in a saucepan over medium-high 5 minutes or until brown and fragrant. Transfer to a small bowl, and cool 5 minutes. Cook ½ cup honey and 1 Tbsp. apple cider vinegar in a saucepan over medium, stirring often, 2 minutes or until thoroughly heated. Whisk in browned butter.

MAKES about ¾ cup **ACTIVE** 10 min. **TOTAL** 15 min.

HORSERADISH-HONEY MUSTARD DRIZZLE

Cook ½ cup honey, 3 Tbsp. prepared horseradish, and 2 Tbsp. coarse-grained mustard in a small saucepan over medium, stirring often, 2 minutes or until thoroughly heated.

MAKES about ¾ cup **ACTIVE** 5 min. **TOTAL** 5 min.

CRACKED PEPPER-ROSEMARY HONEY DRIZZLE

Cook ½ cup honey, 2 Tbsp. water, 1 tsp. cracked black pepper, and 1 (3-inch) fresh rosemary sprig in a saucepan over medium, stirring often, 2 minutes or until thoroughly heated. Discard rosemary.

MAKES about ½ cup **ACTIVE** 5 min. **TOTAL** 5 min.

CHILI-LEMON HONEY DRIZZLE

Cook ½ cup honey, ¼ cup bottled chili sauce, and 2 Tbsp. fresh lemon juice over medium, stirring often, 2 minutes or until thoroughly heated.

MAKES about 1 cup **ACTIVE** 5 min., **TOTAL** 5 min.

Cast-Iron Salsa

Turn your skillet into a Mexican comal (aka griddle) by slowly charring onions, garlic, and peppers in a dry skillet. We like to use this traditional dry char technique because it coaxes sweet, earthy flavors from the vegetables and gives them just a hint of smokiness.

3 plum tomatoes, halved
3 garlic cloves, unpeeled
1 red or green jalapeño pepper, halved
1 medium-size white onion, cut into 16 wedges
1 ½ Tbsp. fresh lime juice
¾ tsp. kosher salt

⅓ cup chopped fresh cilantro leaves

1. Heat a 12-inch cast-iron skillet or griddle over medium heat 5 minutes. Place tomatoes, cut side down, in skillet, spacing evenly; add garlic and jalapeño pepper. Cook, turning occasionally, about 6 minutes or until slightly charred and softened. Transfer tomatoes and jalapeño pepper to a blender or food processor. Peel garlic, and place in blender. Add onion wedges to skillet, and cook 5 to 6 minutes or until slightly charred and softened. Transfer onions to blender.

2. Process vegetables 30 to 40 seconds or to desired consistency. Add lime juice and salt to blender, and process until combined. Cool completely (about 10 minutes). Stir in cilantro. Serve at room temperature, or refrigerate in an airtight container up to 3 days.

Note: For a redder salsa, use red jalapeño peppers.

MAKES 1 ½ cups **ACTIVE** 20 min. **TOTAL** 30 min.

[TEST KITCHEN TIP]

SPEED UP PREP BY STUFFING THE MUSHROOMS A DAY AHEAD. TOP WITH BREADCRUMBS, AND BAKE JUST BEFORE COMPANY BEGINS TO ARRIVE.

Butternut-Goat Cheese-Stuffed Mushrooms

12 oz. butternut squash, cut into ¼-inch cubes (about 3 cups)
1 Tbsp. olive oil
1 ½ tsp. finely chopped fresh sage leaves
3 Tbsp. butter, divided
¼ cup dry white wine (such as Chardonnay)

3 (8-oz.) packages fresh mushrooms
1 (4-oz.) goat cheese log
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
¼ cup panko (Japanese breadcrumbs)
Vegetable cooking spray
Garnish: chopped fresh chives

1. Preheat oven to 375°. Cook squash in hot oil in a large skillet over high, stirring occasionally, 8 to 10 minutes or until browned. Add sage and 1 Tbsp. butter, and cook, stirring constantly, 2 minutes. Add wine, and cook, stirring constantly, 3 minutes or until wine has evaporated. Transfer squash to a medium bowl, and cool about 10 minutes.

2. Meanwhile, rinse mushrooms, and pat dry. Remove and discard stems.

3. Stir goat cheese, salt, and black pepper into squash mixture just until combined.

4. Microwave remaining 2 Tbsp. butter in a medium microwave-safe bowl at HIGH 30 seconds. Stir breadcrumbs into melted butter just until combined. Spoon desired amount of goat cheese mixture into each mushroom cap. Holding each filled mushroom over breadcrumb mixture, press about 1 Tbsp. crumb mixture onto filling. Place mushrooms in a single layer on a lightly greased (with cooking spray) wire rack in a jelly-roll pan. Bake at 375° for 15 to 20 minutes or until breadcrumbs are toasted and golden brown.

SERVES 12 **ACTIVE** 45 min. **TOTAL** 1 hour

Muffuletta Deviled Eggs

Place 12 large eggs in a single layer in a stainless steel saucepan. (Do not use nonstick.) Add water to depth of 3 inches. Bring to a rolling boil. Cover, remove from heat, and let stand 15 minutes. Tap each egg on the counter until cracks form all over the shell. Peel under cold running water. Slice eggs in half lengthwise; remove yolks. Mash yolks with a fork in a bowl. Stir in ¼ cup mayonnaise until smooth. Fold in 6 Tbsp. Olive Salad. Spoon mixture into egg white halves. Heat a small skillet over low 1 to 2 minutes or until hot. Add 3 oz. very thinly sliced salami, and cook, stirring often, 2 to 3 minutes or until lightly browned and crisp. Remove from skillet, and drain on paper towels. Top eggs with salami. Serve immediately, or cover and chill up to 24 hours.

OLIVE SALAD

Pulse 1 (16-oz.) jar mixed pickled vegetables, undrained; 1 (7-oz.) jar pimiento-stuffed Spanish olives, drained; 1 (6-oz.) jar pitted kalamata olives, drained; 2 Tbsp. extra virgin olive oil; ½ tsp. drained capers; ½ tsp. dried oregano; ½ tsp. black pepper; 1 minced garlic clove; ⅛ tsp. paprika; and ⅛ tsp. ground red pepper in a food processor 5 times or until coarsely chopped. Use immediately, or refrigerate up to 1 week. Makes 4 cups

[TEST KITCHEN TIP]

FOR A SMOOTHER SPREAD THAT CAN BE PIPED ONTO CELERY STICKS, PULSE PIMIENTO CHEESE IN THE FOOD PROCESSOR A FEW SECONDS. THIS RECIPE IS ALSO EXCELLENT DOLLOPED ON FRIED GREEN TOMATOES, SMEARED ON TOP OF A BURGER, OR STIRRED INTO DEVILED EGGS.

Classic Pimiento Cheese

⅓ cup mayonnaise
3 Tbsp. cream cheese, at room temperature
2 tsp. Worcestershire sauce

2 tsp. fresh lemon juice or apple cider vinegar
1 ½ tsp. dried mustard
1 ½ tsp. hot sauce
1 tsp. sugar
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
2 Tbsp. finely grated onion
1 (12-oz.) jar diced pimiento
8 oz. coarsely shredded extra-sharp white Cheddar cheese
8 oz. coarsely shredded sharp yellow Cheddar cheese

Stir together first 9 ingredients in a medium bowl until smooth. Stir in onion. Fold in pimiento and cheeses. Cover and chill 8 to 12 hours. Let stand at room temperature 30 minutes, and stir well before serving.

MAKES 3 ½ cups **ACTIVE** 20 min. **TOTAL** 8 hours, 50 min.

Pecan Quesadilla

1 (8-inch) soft taco-size flour tortilla
⅓ cup (1 ½ oz.) shredded Havarti cheese
2 Tbsp. chopped toasted pecans
Pear preserves
Garnish: fresh flat-leaf parsley leaves

Sprinkle 1 side of tortilla with cheese and pecans. Fold in half over filling. Cook quesadilla in a lightly greased skillet over medium-high 2 minutes on each side or until cheese melts and tortilla is golden brown. Cut into wedges, and serve with pear preserves.

SERVES 2 **ACTIVE** 10 min. **TOTAL** 10 min.

Hot Spinach-Artichoke Dip

1 cup freshly grated Parmesan cheese
1 cup reduced-fat sour cream
½ cup mayonnaise
4 green onions, sliced
3 Tbsp. fresh lemon juice
1 garlic clove, pressed
1 ¼ cups (5 oz.) shredded pepper Jack cheese
1 (10-oz.) package frozen chopped spinach, thawed and well drained
1 (14-oz.) can medium-size artichoke hearts, drained and chopped
Crackers and assorted fresh vegetables

1. Preheat oven to 350°. Stir together first 6 ingredients and 1 cup pepper Jack cheese. Fold in spinach and artichokes. Spoon into a lightly greased 1-qt. baking dish. Sprinkle with remaining ¼ cup pepper Jack cheese.

2. Bake at 350° for 30 minutes or until center is hot and edges are bubbly. Sprinkle with freshly ground pepper to taste. Serve with crackers and vegetables.

MAKES 8 servings **ACTIVE** 15 min. **TOTAL** 45 min.

Try This Twist

HOT SPINACH-ARTICHOKE DIP WITH CRAB

Increase mayonnaise to 1 cup and Parmesan cheese to 1 ¼ cups. Prepare recipe as directed in Step 1, folding in 1 lb. fresh jumbo lump crabmeat, drained and picked, with spinach and artichokes and spooning into a 2-qt. baking dish. Bake at 350° for 40 minutes or until center is hot and edges are bubbly.

MAKES about 3 cups **ACTIVE** 10 min. **TOTAL** 10 min.

Party-Perfect Meatballs

To make ahead, prepare meatballs through Step 2, and freeze in zip-top plastic freezer bags for up to 1 month. To reheat from frozen, pick up with Step 3 and warm the meatballs in the sauce over low. For serving, keep them warm in your slow cooker, in a Dutch oven over low, or in a fondue pot.

1 cup pitted kalamata olives
½ small red onion, coarsely chopped
¾ cup coarsely chopped fresh mint leaves
½ cup coarsely chopped fresh parsley
2 tsp. lemon zest
¾ cup panko (Japanese breadcrumbs)

½ cup ricotta cheese
2 large eggs
1 ½ tsp. kosher salt
½ tsp. freshly ground black pepper
1 lb. ground beef
1 lb. mild Italian sausage, casings removed
1 (6-oz.) can tomato paste
3 cups beef broth
⅓ cup hot pepper jelly

1. Preheat oven to 450°. Pulse first 5 ingredients in a food processor 8 to 10 times or until chopped. Stir together panko, next 6 ingredients, and olive mixture in a large bowl until well combined. Shape mixture into 1-inch balls, and place 1 inch apart on aluminum foil-lined jelly-roll pans.

2. Bake at 450° for 12 minutes. Cool 5 minutes.

3. Meanwhile, heat a large saucepan over medium heat 2 minutes. Add tomato paste to dry pan, and cook, stirring occasionally, 3 minutes or until paste begins to brown and coat bottom of pan. Increase heat to high, and add beef broth, stirring to loosen bits of tomato paste from bottom of pan. Whisk until smooth. Whisk in hot pepper jelly until combined. Reduce heat to low. Add cooked meatballs, and serve warm.

Note: Sauce may be refrigerated in an airtight container up to 3 days.

SERVES 20 **ACTIVE** 35 min.; **TOTAL** 50 min.

Beer-Battered Pumpkin with Dipping Sauce

Vegetable oil
1 ⅓ cups all-purpose flour
¼ cup cornstarch
1 Tbsp. plus ½ tsp. kosher salt, divided
1 (12-oz.) bottle cold light beer (such as Corona Light)
½ (3-lb.) sugar pumpkin, peeled, seeded, and cut into ½-inch-thick wedges
15 large fresh sage leaves
1 garlic clove, peeled

½ cup low-fat Greek yogurt
¼ cup buttermilk
¼ tsp. hot sauce (such as Tabasco)
¼ tsp. freshly ground black pepper

1. Pour oil to a depth of 1 ½ inches in a Dutch oven; heat over medium-high to 350°.

2. Whisk together flour, cornstarch, and 1 Tbsp. salt in a large bowl; whisk in beer. Dip pumpkin wedges in batter, allowing excess batter to drip off. (Pumpkin should be very lightly coated.)

3. Gently lower pumpkin into hot oil, using tongs. Fry pumpkin, in 3 batches, 3 to 4 minutes or until tender inside and light brown outside, turning once. Place fried pumpkin on a wire rack in a jelly-roll pan; season with salt. Repeat procedure with sage leaves, frying 1 minute on each side.

4. Place peeled garlic clove on a cutting board; smash garlic, using flat side of knife, to make a paste. Whisk together garlic, yogurt, next 3 ingredients, and remaining ½ tsp. salt. Serve yogurt mixture with fried pumpkin and sage leaves.

SERVES 4 to 6 **ACTIVE** 40 min., **TOTAL** 40 min.

Warm Turnip Green Dip

To make the dish spicier, offer guests several brands of hot sauce on the side.

5 bacon slices, chopped
½ medium-size sweet onion, chopped
2 garlic cloves, chopped
¼ cup dry white wine
1 (16-oz.) package frozen chopped turnip greens, thawed
12 oz. cream cheese, cut into pieces
1 (8-oz.) container sour cream
½ tsp. dried crushed red pepper

¼ tsp. salt
¾ cup freshly grated Parmesan cheese
Garnish: dried crushed red pepper
Assorted crackers, flatbread, and gourmet wafers

1. Preheat oven to broil. Cook bacon in a Dutch oven over medium-high 5 to 6 minutes or until crisp; remove bacon, and drain on paper towels, reserving 1 Tbsp. drippings in Dutch oven.

2. Sauté onion and garlic in hot drippings 3 to 4 minutes. Add ¼ cup wine, and cook 1 to 2 minutes, stirring to loosen particles from bottom of Dutch oven. Stir in turnip greens, next 4 ingredients, and ½ cup Parmesan cheese. Cook, stirring often, 6 to 8 minutes or until cream cheese is melted and mixture is thoroughly heated. Transfer to a lightly greased 1½-qt. baking dish. (Make certain that you use a broiler-safe baking dish.) Sprinkle with remaining ¼ cup Parmesan cheese.

3. Broil 6 inches from heat 4 to 5 minutes or until cheese is lightly browned. Sprinkle with bacon. Garnish, if desired. Serve with assorted crackers, flatbread, and wafers.

Note: To make ahead, prepare recipe as directed through Step 2. Cover and chill 8 hours. Bake, covered with aluminum foil, at 350° for 30 minutes. Uncover and bake 30 minutes. Sprinkle with bacon. Serve with assorted crackers and chips.

MAKES 4 cups **ACTIVE** 15 min. **TOTAL** 25 min.

Try This Twist

WARM SPINACH-ARTICHOKE DIP

Substitute 2 (10-oz.) packages frozen spinach, thawed and drained, and 1 (14-oz.) can quartered artichoke hearts, drained and coarsely chopped, for turnip greens. Proceed with recipe as directed.

Caramel-Peanut-Popcorn Snack Mix

There's no trick to this treat. All you need is 30 minutes to make this scary-good mix for a Halloween party or your next movie night.

15 cups popped popcorn (about ¾ cup kernels)
Vegetable cooking spray
1 cup plus 2 Tbsp. firmly packed dark brown sugar
½ cup butter
½ cup dark corn syrup
¼ tsp. kosher salt
1 cup lightly salted dry-roasted peanuts

Wax paper

1 (10.5-oz.) package candy-coated peanut butter pieces (such as Reese's Pieces)

1. Preheat oven to 325°. Spread popcorn in an even layer on a lightly greased (with cooking spray) heavy-duty aluminum foil-lined 13- x 18-inch pan. Stir together brown sugar and next 3 ingredients in a small saucepan over medium-low; bring to a simmer, and simmer, stirring constantly, 1 minute. Pour over popcorn, and stir gently to coat.

2. Bake at 325° for 25 minutes, stirring every 5 minutes. Add peanuts during last 5 minutes. Remove from oven, and spread on lightly greased (with cooking spray) wax paper. Cool completely (about 20 minutes). Break apart large pieces, and stir in candy pieces. Store in an airtight container up to 1 week.

Note: Cook kernels without oil in the microwave. Place ¼ cup kernels in a 2 ½-qt. microwave-safe bowl; completely cover bowl top with a microwave-safe plate. Cook at HIGH 3 to 4 minutes or until kernels have popped. Repeat with remaining kernels.

MAKES about 17 ½ cups **ACTIVE** 30 min. **TOTAL** 50 min.

Soups, Stews & Sandwiches

THESE RECIPES ARE THE DEFINITION OF FALL COMFORT FOOD. PERFECT FOR WEEKNIGHT DINNERS AND EASY TO FREEZE, THIS COLLECTION OF SOUPS AND SANDWICHES TURNS ANY NIGHT OF THE WEEK INTO A FEAST.

Smoky Chicken Panini with Basil Mayo

Smoky Gouda cheese, sun-dried tomatoes, and baby spinach join grilled chicken breasts in this panini that's slathered with a fresh basil mayo.

4 skinned and boned chicken breasts (about 1 lb.)
½ tsp. table salt
⅛ tsp. freshly ground black pepper
½ cup mayonnaise
2 Tbsp. chopped fresh basil
½ tsp. lemon zest

8 sourdough bread slices
½ lb. smoked Gouda cheese, sliced
1 cup loosely packed baby spinach
¼ cup thinly sliced sun-dried tomatoes
3 Tbsp. butter, melted

1. Preheat grill to 350° to 400° (medium-high). Sprinkle chicken with salt and pepper. Grill chicken, covered with grill lid, 7 to 10 minutes on each side or until chicken is done. Let stand 10 minutes, and cut into slices.

2. Stir together mayonnaise and next 2 ingredients. Spread mixture on 1 side of each bread slice. Top 4 bread slices with chicken, Gouda, and baby spinach, and sun-dried tomatoes. Top with remaining bread slices, mayonnaise mixture sides down. Brush sandwiches with melted butter.

3. Cook sandwiches, in batches, in a preheated panini press 2 to 3 minutes or until golden brown.

SERVES 4 **ACTIVE** 35 min. **TOTAL** 45 min.

The Ultimate Grilled Cheese

Use mayonnaise instead of butter for added flavor and to keep the bread from burning.

¼ cup mayonnaise
8 Italian bread slices
8 American cheese slices

1. Spread 1 ½ tsp. mayonnaise on 1 side of each bread slice.

2. Heat a large nonstick skillet over medium. Place 2 Italian bread slices, mayonnaise side down, in skillet; top each with 2 cheese slices and 1 bread slice, mayonnaise side up. Cook 3 minutes on

each side or until golden brown. Repeat with remaining bread slices and cheese.

SERVES 4 **ACTIVE** 15 min. **TOTAL** 15 min.

Tomato-and-Red Pepper Soup

Red pepper adds a tangy zest to this classic crowd-pleaser.

1 (28-oz.) can whole tomatoes
1 (12-oz.) jar roasted red peppers, drained
¼ cup half-and-half
1 ½ tsp. kosher salt
1 tsp. sugar
½ tsp. freshly ground black pepper
2 garlic cloves

Process all ingredients and ¼ cup water in a food processor until smooth, stopping to scrape down sides as needed. Transfer mixture to a medium-size saucepan, and cook over medium-high, stirring often, 8 minutes or until hot. Serve immediately.

SERVES 4 to 6 **ACTIVE** 15 min. **TOTAL** 15 min.

Spicy Pumpkin Soup with Avocado Cream

1 cup diced yellow onion
3 Tbsp. olive oil, divided
1 ½ tsp. kosher salt, divided
2 garlic cloves, chopped
1 Tbsp. ground cumin
1 (29-oz.) can pumpkin
6-6 ½ cups reduced-sodium chicken broth
1 canned chipotle pepper in adobo sauce
1 Tbsp. adobo sauce from can
1 medium avocado, peeled and diced

½ cup whole buttermilk
2 Tbsp. fresh lime juice
2 Tbsp. extra virgin olive oil
8 oz. smoked sausage, sliced
1 cup black beans, drained and rinsed
½ tsp. smoked paprika

1. Place onions, 2 Tbsp. olive oil, and 1 tsp. salt in a Dutch oven over medium; cover and cook 5 to 6 minutes or until translucent. Stir in garlic and cumin; cook 2 minutes. Whisk in pumpkin and 6 cups broth; add chipotle pepper and 1 Tbsp. adobo sauce. Increase heat to medium-high, and simmer, stirring occasionally, 12 minutes.

2. Process soup, in batches, in a food processor or blender 1 minute. Add up to ½ cup broth, 2 Tbsp. at a time, to reach desired consistency.

3. Process avocado, next 3 ingredients, and remaining ½ tsp. salt in a blender until smooth. Add up to ¼ cup water, 1 Tbsp. at a time, to reach desired consistency.

4. Cook smoked sausage in remaining 1 Tbsp. olive oil in a large skillet over medium, stirring occasionally, 3 minutes. Stir in black beans and paprika, and cook 1 minute. Ladle soup into serving bowls; top with sausage mixture and avocado cream.

SERVES 6 to 8 **ACTIVE** 55 min. **TOTAL** 55 min.

White Bean, Sausage, and Turnip Green Stew

Turnip greens, a Southern staple, have a peppery and slightly sweet taste. Look for smaller leaves or baby turnip greens, which are more tender.

¼ cup plus 1 ½ tsp. kosher salt, divided
1 (1-lb.) package fresh chopped turnip greens
2 cups diced smoked sausage
2 Tbsp. olive oil
3 medium turnips (about 1 lb.), chopped
2 leeks, chopped
1 red bell pepper, chopped

3 garlic cloves, minced
2 (15-oz.) cans white beans, drained and rinsed
1 (32-oz.) container reduced-sodium chicken broth
¼ cup grated Parmigiano-Reggiano cheese
1 tsp. ground black pepper

1. Bring 2 qt. water and ¼ cup kosher salt to a boil in a large stockpot over high. Add turnip greens, and boil 5 minutes or until tender. Drain.

2. Cook sausage in hot oil in a large Dutch oven over medium, stirring often, 5 minutes or until browned. Stir in turnips, and cook 5 minutes. Add leeks and next 3 ingredients, and cook, stirring often, 5 minutes or until leeks are tender.

3. Increase heat to high. Add turnip greens and chicken broth, and bring to a boil. Reduce heat to medium, and simmer, stirring occasionally, 10 minutes. Stir in Parmigiano-Reggiano cheese, black pepper, and remaining 1 ½ tsp. salt.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 2 qt. **ACTIVE** 30 min. **TOTAL** 50 min.

Turkey, Brie, and Apple Panini

1 (7-oz.) Brie round
8 Italian bread slices
1 medium-size Gala apple, sliced
1 cup loosely packed arugula
8 oz. thinly sliced smoked turkey
4 Tbsp. Bacon Marmalade
Melted butter

1. Trim and discard rind from Brie round. Cut Brie into ¼-inch-thick slices. Layer 4 bread slices with Brie, apple slices, arugula, and turkey. Top each with 1 bread slice spread with 1 Tbsp. Bacon Marmalade. Brush sandwiches with melted butter.

2. Cook sandwiches, in batches, in a preheated panini press 3 to 4 minutes or until golden brown and cheese is melted. Serve immediately.

SERVES 4 **ACTIVE** 20 min. **TOTAL** 1 hour, 15 min., including marmalade

BACON MARMALADE

Try this on toast with a triple-cream cheese or tossed with iceberg lettuce and blue cheese.

½ (16-oz.) package thick hickory-smoked bacon slices, diced
1 cup sorghum syrup
1 ½ cups cider vinegar
½ cup chicken broth
1 bay leaf

Cook bacon in a skillet over medium-high, stirring often, 4 minutes or until just dark golden brown; drain on paper towels. Wipe skillet clean; return bacon to skillet. Add sorghum; cook, stirring constantly, 1 minute. Add vinegar; cook, stirring often, 8 minutes or until liquid is reduced by half. Add broth and bay leaf; cook 5 minutes or until slightly thickened. Add kosher salt and cracked black pepper to taste. Cool 30 minutes.

MAKES 1 ¼ cups **ACTIVE** 25 min. **TOTAL** 55 min.

Pork Tenderloin Sliders

One carefree way to serve these cuties is to slice the tenderloins on a large cutting board, set out fresh rolls and homemade condiments, and let guests build their own sandwiches.

2 pork tenderloins (about 2 ½ lb.), trimmed
3 Tbsp. olive oil, divided
2 tsp. kosher salt
1 tsp. freshly ground black pepper
¼ cup firmly packed dark brown sugar
2 Tbsp. Dijon mustard
3 Tbsp. fresh thyme leaves

2 Tbsp. chopped fresh rosemary
20 slider buns or dinner rolls, split
Italian-Style Salsa Verde, Blackberry-Honey Mustard Sauce, or Bacon-and-Sweet Onion Jam

1. Preheat oven to 400°. Rub pork tenderloins with 1 Tbsp. oil, and sprinkle with salt and pepper. Stir together sugar and next 3 ingredients; rub over pork.

2. Cook pork in remaining 2 Tbsp. hot oil in a skillet over medium-high 5 minutes, browning on all sides. Place tenderloins on a wire rack in a jelly-roll pan.

3. Bake at 400° for 20 minutes or until a meat thermometer inserted in thickest portion registers 155°. Remove from oven, and let stand 10 minutes. Slice and serve on slider buns with sauces, or wrap tenderloin whole and refrigerate up to 3 days.

MAKES 20 sliders **ACTIVE** 25 min.; **TOTAL** 55 min., not including sauces

ITALIAN-STYLE SALSA VERDE

1 small jalapeño pepper
2 medium-size banana peppers
½ cup extra virgin olive oil
⅓ cup finely chopped fresh flat-leaf parsley
4 ½ tsp. chopped fresh chives
1 Tbsp. minced fresh oregano
2 garlic cloves, minced
1 tsp. kosher salt

1. Preheat broiler with oven rack 6 inches from heat. Broil jalapeño 3 to 4 minutes on each side or until blackened. Place blackened jalapeño in a small bowl, cover with plastic wrap, and let stand 10 minutes. Meanwhile, broil banana peppers 1 to 2 minutes on each side or just until blistered and slightly softened. Cool completely (about 10 minutes), and chop. Peel and finely chop jalapeño, discarding seeds.

2. Stir together oil, next 5 ingredients, and chopped peppers in a small bowl. Cover and let stand 30 minutes. Serve at room

temperature, or cover and refrigerate up to 1 week.

MAKES about 1 cup **ACTIVE** 30 min. **TOTAL** 1 hour, 5 min.

BLACKBERRY-HONEY MUSTARD SAUCE

⅓ cup sugar
1 (6-oz.) container fresh blackberries
¼ cup honey
1 Tbsp. dry mustard
3 Tbsp. Dijon mustard
2 Tbsp. fresh lemon juice
1 tsp. kosher salt
⅓ cup extra virgin olive oil

1. Bring first 2 ingredients to a boil in a small saucepan over medium-high heat, stirring occasionally and mashing berries with the back of a wooden spoon. Reduce heat to medium, and simmer, stirring often and mashing berries, 2 to 3 minutes or until slightly thickened. Remove from heat, and pour mixture through a fine wire-mesh strainer into a blender, pressing with spoon to release juices; discard solids.

2. Add honey and next 4 ingredients to blender; process on low 20 seconds. Increase blender speed to high, and process 30 seconds. With blender running, add oil in a slow, steady stream, processing until smooth. Transfer mixture to a small bowl; cover and chill 1 to 12 hours.

MAKES about 1 ¼ cups **ACTIVE** 20 min. **TOTAL** 1 hour, 20 min.

BACON-AND-SWEET ONION JAM

4 uncooked thick applewood-smoked bacon slices, chopped
1 Tbsp. butter
2 medium-size sweet onions, chopped
4 large shallots, chopped
½ cup balsamic vinegar
3 Tbsp. light brown sugar
2 ½ tsp. kosher salt

2 Tbsp. chopped fresh chives
2 tsp. chopped fresh thyme

1. Cook bacon in a medium skillet over medium-low, stirring occasionally, 8 to 10 minutes or until crisp. Remove bacon, and drain on paper towels, reserving drippings in skillet.

2. Add butter to drippings, and stir until butter melts. Increase heat to medium; add onions, and sauté 10 to 12 minutes or until tender. Add shallots, vinegar, sugar, and kosher salt, and cook, stirring constantly, 1 to 2 minutes or until sugar dissolves.

3. Reduce heat to low, and cook, stirring occasionally, 20 to 25 minutes or until onions are very tender and brown. Remove from heat; stir in chives, thyme, and bacon. Cool completely (about 20 minutes), or refrigerate in an airtight container up to 3 days.

MAKES 1 ½ cups **ACTIVE** 35 min. **TOTAL** 1 hour, 15 min.

Chicken-and-Black Bean Chimichangas

Upgrade your burritos by crisping them in a skillet.

1 lb. shredded deli-roasted chicken
1 (15-oz.) can black beans, drained and rinsed
1 (4-oz.) can mild chopped green chiles
¼ cup salsa verde
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
¼ cup chopped fresh cilantro
4 (10-inch) flour tortillas
1 cup (4 oz.) shredded Monterey Jack cheese

⅓ cup canola oil

Toppings: guacamole, sour cream, chopped tomatoes

1. Stir together first 7 ingredients in a large bowl. Divide chicken mixture among tortillas, placing mixture just below center of each tortilla. Sprinkle with cheese. Fold sides of tortilla over filling, and roll up.

2. Fry chimichangas, in 2 batches, in hot oil in a large skillet over medium-high heat 3 to 4 minutes on each side or until browned and crispy. Drain on paper towels. Serve with desired toppings.

SERVES 4 **ACTIVE** 20 min. **TOTAL** 20 min.

Pesto Focaccia Sandwich

Serve with fresh fruit and oven-baked fries for a hearty, complete meal.

1 large deli-loaf focaccia or ciabatta bread
1 (3.5-oz.) jar prepared pesto sauce
½ lb. thinly sliced Black Forest ham
½ lb. thinly sliced roasted turkey breast
6 provolone cheese slices
½ small red onion, thinly sliced

1. Cut bread in half horizontally using a serrated knife. Spread pesto evenly over cut sides. Layer ham and next 3 ingredients evenly over bottom half. Top with remaining bread half. Wrap in aluminum foil.

2. Bake at 450° for 10 minutes. Cut into 6 wedges.

SERVES 6 **ACTIVE** 10 min. **TOTAL** 10 min.

Carrot-Apple Soup

The smart technique for this simple soup eliminates the need for sautéing the vegetables, which preserves the bright color and flavor of the carrots and results in a brighter, more refreshing soup. To keep it vegetarian, substitute vegetable broth for the chicken broth.

1 ½ lb. carrots, peeled and chopped (about 8 large)
3 tart apples (such as Granny Smith) or creamy apples (such as McIntosh), peeled and chopped (about 1 lb.)
1 large yellow onion, chopped
2 cups cream
1 ½ cups unsalted chicken cooking stock
1 ¼ cups apple cider

3 fresh thyme sprigs
1 tsp. kosher salt
½ tsp. freshly ground black pepper
Garnishes: sour cream, diced apples

1. Bring all ingredients to a boil in a Dutch oven over medium-high heat; reduce heat to low, and simmer, stirring occasionally, 50 to 60 minutes or until carrots are tender. Remove from heat, and cool 15 minutes.

2. Remove thyme sprigs. Process soup, in batches, in a blender or food processor until smooth. (For a thinner soup, stir in more broth, 1 Tbsp. at a time.) Spoon into individual bowls, and serve immediately.

MAKES 7 cups **ACTIVE** 30 min. **TOTAL** 1 hour, 45 min.

Shrimp-and-New Potato Chowder

Add shrimp a few minutes before serving so they don't overcook. Cut onions and potatoes into pieces that are the same size. This will ensure they cook uniformly.

2 Tbsp. butter
3 bunches green onions, sliced
1 ½ lb. new potatoes, diced
2 cups reduced-sodium chicken broth
1 ½ cups heavy cream
½ cup dry white wine
1 tsp. kosher salt
¼ tsp. black pepper

½ lb. medium-size raw shrimp, peeled and deveined
2 tsp. hot sauce

1. Melt butter in a medium Dutch oven over medium heat. Add green onions, and cook, stirring often, 1 minute.

2. Add potatoes and next 5 ingredients, and increase heat to high. Bring to a boil. Reduce heat to medium-low, and cook, stirring occasionally, 25 minutes or until potatoes are tender.

3. Stir in shrimp and hot sauce, and cook 3 minutes.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES about 2 qt. **ACTIVE** 25 min., **TOTAL** 50 min.

[TEST KITCHEN TIP]

KEEP YOUR PANTRY STOCKED WITH CANNED TOMATOES, FRESH SPICES, AND CHICKEN OR VEGETABLE STOCK. YOU WILL ALWAYS HAVE THE BASICS FOR A FLAVORFUL SOUP.

King Ranch Chicken Soup

This restaurant-style Tex-Mex dish is rich, and the use of convenience products makes it a cinch to prepare.

2 Tbsp. butter
1 cup chopped yellow onion
1 cup chopped green bell pepper
1 garlic clove, minced

2 (10-oz.) cans diced tomatoes and green chiles
1 (10 ¾-oz.) can cream of mushroom soup
1 (10 ¾-oz.) can cream of chicken soup
5 cups chicken broth
1 (1 ½- to 2 ½-lb.) whole deli-roasted chicken, skin removed and meat shredded
1 tsp. dried oregano
1 tsp. ground cumin
1 tsp. chili powder
8 (6-inch) fajita-size corn tortillas, cut into ½-inch strips and halved
Kosher salt
Garnish: shredded cheese

1. Melt butter in a large Dutch oven over medium-high. Add onions and peppers, and sauté 6 to 7 minutes or until tender. Add garlic, and sauté 1 minute. Stir in diced tomatoes, cream of mushroom soup, and cream of chicken soup; combine thoroughly. Stir in broth and next 4 ingredients.

2. Increase heat to medium-high, and bring to a boil. Reduce heat to low, and simmer, stirring occasionally, 5 minutes. Stir in tortilla strips, and simmer 2 more minutes. Add salt to taste.

Note: We tested with Swanson 100% Natural Chicken Broth.

MAKES about 4 qt. **ACTIVE** 35 min. **TOTAL** 35 min.

Chicken-and-Prosciutto Tortelloni Soup

In less than 30 minutes you can have a hearty and satisfying soup for a weeknight meal. Any flavor tortelloni will work well in this dish.

1 (8-oz.) package fresh chopped onions, peppers, and celery
1 Tbsp. olive oil
½ tsp. Italian seasoning
1 (14.5-oz.) can diced tomatoes with roasted garlic
5 cups reduced-sodium chicken broth
¼ tsp. table salt
½ tsp. ground black pepper
1 (9-oz.) package refrigerated chicken-and-prosciutto tortelloni
1 (6-oz.) package fresh baby spinach

Sauté onions, peppers, and celery in hot oil in a Dutch oven over medium-high 3 minutes; add Italian seasoning, and sauté 1 minute. Stir in tomatoes and next 3 ingredients. Increase heat to high; bring to a boil. Stir in tortelloni, and return to a boil. Reduce heat to low, and simmer 8 minutes or until tortelloni are tender. Remove from heat, and stir in spinach.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 2 qt. **ACTIVE** 20 min. **TOTAL** 20 min.

CHEESY GARLIC FRENCH BREAD

Preheat oven to 375°. Stir together ¼ cup butter, melted, and 1 garlic clove, pressed. Split 1 (12-oz.) French bread loaf; spread with butter mixture. Top with 3 Tbsp. grated Parmesan cheese. Place halves together on a baking sheet. Bake 8 to 10 minutes or until cheese is melted. Slice and serve warm.

SERVES 6 to 8 **ACTIVE** 5 min. **TOTAL** 15 min.

Sides & Salads

HEAD TO YOUR LOCAL PRODUCE MARKET AND SHOP FOR FRESH, SEASONAL VEGGIES TO PAIR WITH SIMPLE GRILLED CHICKEN, FISH, OR STEAK FOR A PERFECT FALL SUPPER.

Cheesy Broccoli-and-Rice Casserole

6 Tbsp. unsalted butter, divided
1 cup panko (Japanese breadcrumbs)
2 cups (8 oz.) shredded extra-sharp Cheddar cheese, divided
3 cups reduced-sodium, fat-free chicken broth
2 cups milk
1 bay leaf
1 fresh thyme sprig
2 cups chopped onion
½ cup diced celery
1 (8-oz.) package sliced cremini mushrooms

1 tsp. kosher salt, divided
Pinch of freshly ground black pepper
Pinch of ground red pepper
2 garlic cloves, minced
¼ cup all-purpose flour
1 ½ cups uncooked long-grain rice
½ cup sour cream
½ cup mayonnaise
⅛ tsp. freshly grated nutmeg
3 cups fresh broccoli florets (about 2 heads)

1. Preheat oven to 350°. Melt 2 Tbsp. butter. Combine melted butter with panko and 1 cup shredded Cheddar cheese; toss to coat.

2. Bring broth and next 3 ingredients to a simmer in a medium saucepan over medium-low. Reduce heat to low; cover and keep mixture warm until ready to use.

3. Melt remaining 4 Tbsp. butter in a large shallow Dutch oven or ovenproof skillet over medium. Add onion and celery to Dutch oven, and cook, stirring occasionally, 3 to 5 minutes or until onion is lightly browned. Add mushrooms to Dutch oven, and stir in ½ tsp. kosher salt and a pinch each of black pepper and ground red pepper. Cook, stirring occasionally, 3 to 5 minutes or until mushrooms are tender. Add garlic, and cook, stirring constantly, 45 seconds. Stir in flour until combined. (Mixture will be dry.)

4. Remove and discard bay leaf and thyme from broth mixture. Gradually stir warm broth mixture into mushroom mixture. Add remaining 1 cup cheese, and stir until well blended and smooth. Stir in rice and next 3 ingredients. Cover Dutch oven with a tight-fitting lid.

5. Bake at 350° for 25 to 30 minutes or until rice is tender and liquid is absorbed. Remove Dutch oven from oven; increase oven temperature to broil.

6. Microwave broccoli, ¼ cup water, and remaining ½ tsp. kosher salt in a covered microwave-safe bowl at HIGH about 2 minutes or

just until broccoli is tender and bright green. Drain and pat broccoli dry. Stir broccoli into rice mixture in Dutch oven. If desired, transfer mixture to a broiler-safe serving dish coated lightly with cooking spray.

7. Sprinkle breadcrumb mixture over broccoli mixture. Place on middle oven rack, and broil 2 to 3 minutes or until topping is golden brown. Let casserole stand 5 minutes before serving.

SERVES 8 to 10 **ACTIVE** 30 min. **TOTAL** 1 hour, 5 min.

Bloody Mary Green Bean Salad

SALAD

1 lb. haricots verts (French green beans), trimmed
½ cup thinly sliced red onion
12 pickled okra pods, sliced
1 pt. grape tomatoes, halved
4 celery ribs, sliced
¼ cup fresh celery leaves

DRESSING

⅓ cup Bloody Mary mix

2 Tbsp. fresh lemon juice
1 ½ tsp. dry mustard
¾ tsp. kosher salt
¾ tsp. hot sauce (such as Tabasco)
¼ tsp. ground black pepper
4 ½ tsp. prepared horseradish, divided
½ cup extra virgin olive oil

1. Prepare Salad: Cook beans in boiling salted water to cover 2 minutes or until crisp-tender; drain. Plunge into ice water. Drain and pat dry. Place beans, onion, and okra in a large bowl. Place tomatoes, celery, and celery leaves in a separate bowl.

2. Prepare Dressing: Whisk together Bloody Mary mix, next 5 ingredients, and 4 tsp. horseradish in a medium bowl. Add oil in a slow, steady stream, whisking constantly until blended.

3. Toss bean mixture with ¼ cup dressing; arrange on a platter. Stir remaining ½ tsp. horseradish into ¼ cup dressing, and toss with tomato mixture. Spoon tomato mixture over bean mixture. Add salt and pepper to taste; serve with remaining dressing.

SERVES 6 to 8 **ACTIVE** 35 min. **TOTAL** 35 min.

Sweet Potato Carrot Casserole

Cooked carrots add smooth texture and extra flavor to this comfort food favorite.

6 large sweet potatoes (about 5 lb.)
1 ½ lb. carrots, sliced
¼ cup butter
1 cup sour cream
2 Tbsp. sugar
1 tsp. lemon zest
½ tsp. table salt
½ tsp. ground nutmeg
½ tsp. freshly ground black pepper
1 ½ cups miniature marshmallows

1 cup Sugar-and-Spice Pecans

1. Preheat oven to 400°. Bake sweet potatoes on an aluminum foil-lined 15- x 10-inch jelly-roll pan 1 hour or until tender. Reduce oven temperature to 350°. Cool potatoes 30 minutes.

2. Meanwhile, cook carrots in boiling water to cover 20 to 25 minutes or until very tender; drain.

3. Process carrots and butter in a food processor until smooth, stopping to scrape down sides as needed. Transfer carrot mixture to a large bowl.

4. Peel and cube sweet potatoes. Process potatoes, in batches, in food processor until smooth, stopping to scrape down sides as needed. Add sweet potatoes to carrot mixture. Stir in 1 cup sour cream, 2 Tbsp. sugar, and next 4 ingredients, stirring until blended. Spoon mixture into a lightly greased 13- x 9-inch baking dish.

5. Bake at 350° for 30 minutes or until thoroughly heated. Remove from oven. Sprinkle with 1 ½ cups miniature marshmallows. Bake casserole 10 more minutes or until the marshmallows are golden brown. Remove casserole from oven, and sprinkle with 1 cup Sugar-and-Spice Pecans.

Note: To make ahead, prepare recipe as directed through Step 4; cover and chill up to 24 hours. Remove from refrigerator, and let stand 30 minutes. Proceed with recipe as directed in Step 5.

SERVES 8 to 10 **ACTIVE** 40 min. **TOTAL** 3 hours, 40 min., including pecans

SUGAR-AND-SPICE PECANS

1 egg white
4 cups pecan halves and pieces
½ cup sugar
1 Tbsp. orange zest
1 tsp. ground cinnamon
1 tsp. ground ginger

1. Preheat oven to 350°. Whisk egg white in a large bowl until foamy. Add pecans, and stir until evenly coated.

2. Stir together sugar and next 3 ingredients in a small bowl until blended. Sprinkle sugar mixture over pecans; stir until pecans are evenly coated. Spread pecans in a single layer in a lightly greased aluminum foil-lined 15- x 10-inch jelly-roll pan.

3. Bake at 350° for 24 to 26 minutes or until pecans are toasted and dry, stirring once after 10 minutes. Remove from oven; let cool completely (about 30 minutes).

Note: To make ahead, prepare pecans as directed. Store in a zip-top plastic freezer bag at room temperature up to 3 days, or freeze up to 3 weeks.

MAKES 4 cups **ACTIVE** 15 min. **TOTAL** 1 hour, 10 min.

[TEST KITCHEN TIP]

FRENCH GREEN LENTILS ADD FLAVORFUL TEXTURE. THEY REMAIN FIRM AFTER COOKING, WHILE TRADITIONAL BROWN LENTILS TURN SOFT.

Warm Lentil-and-Potato Salad

½ cup dried French green lentils
1 (28-oz.) package small red potatoes, halved
5 bacon slices
3 Tbsp. olive oil
2 large shallots, finely chopped

1 celery rib, sliced
2 garlic cloves
2 to 3 Tbsp. red wine vinegar
2 tsp. whole grain Dijon mustard
1 ½ cups loosely packed fresh flat-leaf parsley leaves

1. Bring French green lentils and 4 cups salted water to a boil in a heavy 2-qt. saucepan over medium-high. Reduce heat to low; simmer 20 to 25 minutes or just until tender.

2. Meanwhile, cook potatoes in boiling salted water to cover 15 minutes or just until tender. Drain lentils and potatoes.

3. Cook bacon in a large, deep nonstick skillet over medium 6 to 7 minutes or until crisp; remove bacon, and drain on paper towels, reserving 2 Tbsp. drippings in skillet. Crumble bacon.

4. Add olive oil to hot drippings in skillet, and heat over medium. Sauté shallots, celery, and garlic in hot olive oil mixture 3 minutes. Remove from heat, and stir in red wine vinegar and Dijon mustard. Season with salt and pepper to taste. Gently stir in lentils, potatoes, bacon, and parsley.

SERVES 8 **ACTIVE** 25 min. **TOTAL** 50 min.

Braised White Turnips

We based this recipe on one from Atlanta chef Linton Hopkins that is found in the book Lodge Cast Iron Nation. *Use small Japanese turnips from farmers' markets, or peel and cut larger turnips into 1- to 2-inch cubes.*

Heat a 12-inch cast-iron skillet over medium-high 5 minutes. Trim 15 small white turnips, and cut in half lengthwise. Melt 2 Tbsp. butter in skillet. Place turnips, cut side down, in a single layer in skillet. Cook, without turning, 4 minutes or until golden brown. Pour 3 Tbsp. apple cider vinegar over turnips; add water to depth of ¼ inch. Sprinkle with kosher salt. Bring to a boil; cover and reduce heat to medium-low. Simmer 5 minutes or until crisp-tender. Increase heat to medium-high; uncover and return to a boil. Boil 4 minutes or until liquid is almost evaporated. Cook, turning occasionally, 8 more minutes or until liquid has evaporated. Stir in 2 Tbsp. honey and 1 Tbsp. butter.

SERVES 4 **ACTIVE** 35 min. **TOTAL** 35 min.

Charred Peppers with Feta Dipping Sauce

Look for a colorful assortment of baby sweet peppers in the produce section of your local grocer. Hold them by the stems while dipping.

Heat a 12-inch cast-iron skillet over medium-high 5 minutes. Whisk together ¼ cup crumbled feta cheese, ¼ cup Greek yogurt, 1 minced green onion, 2 tsp. chopped fresh mint, 2 Tbsp. fresh lemon juice, and 2 Tbsp. extra virgin olive oil in a small bowl. Stir in salt and pepper to taste. Let stand at room temperature until ready to use. Toss 1 (8-oz.) package assorted mini sweet peppers with 1 Tbsp. oil; sprinkle with desired amount of salt. Cook peppers in hot skillet over medium-high, turning occasionally, 8 minutes or until charred and slightly wilted. Transfer peppers to a plate; drizzle with 2 Tbsp. fresh lemon juice. Serve with feta mixture.

Note: We tested with Pero Family Farms Mini Sweet Peppers.

SERVES 4 **ACTIVE** 20 min. **TOTAL** 25 min.

Blistered Brussels Sprouts

This is the absolute best way to cook Brussels sprouts. High-heat searing caramelizes the outside and yields perfect crisp-tender texture inside. Use a 12-inch cast-iron pan, or work in two batches.

Heat a 12-inch cast-iron skillet over medium-high 5 minutes. Trim 1 lb. fresh Brussels sprouts, and cut in half lengthwise. Add 3 Tbsp. canola oil to skillet, and tilt skillet to evenly coat bottom. Place Brussels sprouts, cut side down, in a single layer in skillet. Cook, without stirring, 4 minutes or until browned. Sprinkle with ¾ tsp. kosher salt; stir and cook 2 more minutes. Stir together 1 Tbsp. honey and 1 Tbsp. hot water. Stir 1 Tbsp. minced garlic (about 2 cloves), 1 Tbsp. soy sauce, ¼ tsp. dried crushed red pepper, and honey mixture into Brussels sprouts. Stir in ½ cup torn fresh mint leaves, and serve immediately.

SERVES 4 **ACTIVE** 15 min. **TOTAL** 15 min.

Harvest Salad

1 large butternut squash
2 Tbsp. olive oil
2 Tbsp. honey
1 tsp. kosher salt
½ tsp. freshly ground black pepper
1 (8-oz.) bottle poppy-seed dressing
¼ cup fresh or frozen cranberries
2 (4-oz.) packages gourmet mixed salad greens
4 oz. goat cheese, crumbled
¾ cup lightly salted, roasted pecan halves
6 bacon slices, cooked and crumbled

1. Preheat oven to 400°. Peel and seed butternut squash; cut into ¾-inch cubes. Toss together squash, olive oil, and next 3 ingredients in a large bowl; place in a single layer in a lightly greased aluminum foil-lined 15- x 10-inch jelly-roll pan. Bake 20 to 25 minutes or until squash is tender and begins to brown, stirring once after 10 minutes. Remove from oven, and cool in pan 10 minutes.

2. Meanwhile, pulse poppy-seed dressing and cranberries in a blender 3 to 4 times or until cranberries are coarsely chopped.

3. Toss together squash, gourmet salad greens, and next 3 ingredients on a large platter. Serve with dressing mixture.

SERVES 6 to 8 **ACTIVE** 20 min. **TOTAL** 50 min.

Four-Cheese Macaroni

12 oz. cavatappi pasta
½ cup butter
½ cup all-purpose flour
½ tsp. ground red pepper
3 cups milk
2 cups (8 oz.) freshly shredded sharp Cheddar cheese
1 cup (4 oz.) freshly shredded Monterey Jack cheese
1 cup (4 oz.) freshly shredded fontina cheese
1 cup (4 oz.) freshly shredded Asiago cheese

1 ½ cups soft, fresh breadcrumbs
½ cup chopped cooked bacon
½ cup chopped pecans
2 Tbsp. butter, melted

1. Preheat oven to 350°. Prepare pasta according to package directions.

2. Meanwhile, melt ½ cup butter in a Dutch oven over low; whisk in flour and ground red pepper until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in milk; cook over medium, whisking constantly, 6 to 7 minutes or until milk mixture is thickened and bubbly. Remove from heat.

3. Toss together Cheddar cheese and next 3 ingredients in a medium bowl; reserve 1 ½ cups cheese mixture. Add remaining cheese mixture and hot cooked pasta to sauce, tossing to coat. Spoon into a lightly greased 13- x 9-inch baking dish. Top with reserved 1 ½ cups cheese mixture.

4. Toss together breadcrumbs and next 3 ingredients; sprinkle over cheese mixture.

5. Bake at 350° for 35 to 40 minutes or until bubbly and golden brown.

SERVES 8 **ACTIVE** 40 min. **TOTAL** 1 hour, 15 min.

Fennel-Apple Slaw

This vibrant seasonal salad is an ideal way to showcase your favorite apples—just be sure to use ones that are super crisp, tart, and sweet, and keep the peels on to add color and texture. Can't find fennel? Three ribs of thinly sliced celery can substitute.

1 cup thinly sliced celery
1 cup coarsely chopped fresh flat-leaf parsley
1 large shallot, thinly sliced
¼ cup extra virgin olive oil
1 tsp. kosher salt
½ tsp. freshly ground black pepper
1 large fennel bulb

1 large crisp, sweet apple, thinly sliced
2 Tbsp. apple cider vinegar
1 tsp. sugar

1. Toss together first 6 ingredients in a medium bowl. Slice fennel bulb thinly, reserving fronds. Finely chop fennel fronds to equal 1 ½ Tbsp., and sprinkle over salad. Add fennel slices to salad.

2. Toss together apple slices, vinegar, and sugar in a small bowl. Add apple mixture to fennel mixture; toss to combine.

SERVES 4 to 6 **ACTIVE** 20 min. **TOTAL** 20 min.

Cane Syrup-Glazed Acorn Squash

Cane syrup adds old-fashioned Southern sweetness to this stunning side. Feel free to use maple syrup or honey instead.

3 acorn squash, halved and seeded
4 ½ tsp. olive oil
1 Tbsp. light brown sugar
½ tsp. kosher salt
Vegetable cooking spray
¼ cup dried cranberries
¼ cup sherry vinegar

¼ cup cane syrup
1 Tbsp. butter, melted
⅛ tsp. ground red pepper
¼ cup loosely packed fresh flat-leaf parsley, coarsely chopped

1. Preheat oven to 475°. Slice each squash half into 4 to 5 wedges, and toss with olive oil, brown sugar, and salt. Arrange squash in a single layer on a lightly greased (with cooking spray) jelly-roll pan. Bake 40 minutes or until golden and tender.

2. Meanwhile, microwave cranberries and vinegar in a microwave-safe bowl at HIGH 30 seconds. Let mixture stand 10 minutes; drain. Stir together cane syrup, butter, and red pepper in a bowl.

3. Brush squash with half of syrup mixture. Turn squash over, and brush with remaining syrup mixture. Bake at 475° for 12 more minutes or until golden brown. Transfer squash to a serving platter; top with cranberries and parsley.

SERVES 8 **ACTIVE** 20 min. **TOTAL** 1 hour

Chorizo-and-Cornbread Dressing

"There are two things you'll always find at the Summers' family Thanksgiving table: Julia Child's iconic Cornbread Sausage Stuffing and lively table conversation. A few years ago, I started amping up the spice in Julia's stuffing by adding jalapeño and using chorizo sausage. As the years progressed, I noticed the spicier the stuffing, the livelier the conversation." —Libbie Summers, stylist and author of Sweet & Vicious

4 bacon slices, chopped
1 lb. Mexican chorizo sausage, casings removed
2 cups chopped celery

2 cups chopped sweet onion
1 jalapeño pepper, seeded and chopped
2 garlic cloves, minced
5 cups ½-inch cornbread cubes, toasted
2 cups cubed French bread
2 cups unsalted chicken stock (such as Swanson)
½ cup chopped fresh flat-leaf parsley
½ cup butter, melted
2 Tbsp. chopped cilantro
2 large eggs, lightly beaten

1. Preheat oven to 350°. Cook bacon slices in a skillet over medium, stirring occasionally, 10 minutes or until crisp. Remove bacon; drain. Reserve drippings in skillet.

2. Cook sausage in hot drippings, stirring often, 6 minutes or until no longer pink. Place sausage and bacon in a large bowl. Sauté celery, onion, and jalapeño in hot drippings 10 minutes. Add garlic; sauté 2 minutes. Stir celery mixture into sausage mixture.

3. Gently stir cornbread and next 6 ingredients into sausage mixture. Season with salt and pepper. Spoon into a 13- x 9-inch baking dish coated with cooking spray. Bake at 350° for 35 minutes or until golden.

SERVES 6 to 8 **ACTIVE** 45 min. **TOTAL** 1 hour, 20 min.

Wild Rice with Bacon and Fennel

1 ⅓ cups uncooked wild rice
4 bacon slices
1 large fennel bulb, thinly sliced
1 large onion, cut into thin wedges
2 garlic cloves, minced
½ cup reduced-sodium fat-free chicken broth
⅓ cup golden raisins
¼ tsp. table salt
⅛ tsp. freshly ground black pepper
¼ cup chopped fresh fennel fronds or flat-leaf parsley
1 Tbsp. white wine vinegar
½ cup chopped toasted walnuts

1. Cook wild rice according to package directions; drain.

2. Meanwhile, cook bacon in a large nonstick skillet over medium-high 7 to 8 minutes or until crisp; drain on paper towels, reserving 1 Tbsp. drippings in skillet. Chop bacon.

3. Sauté fennel bulb and onion in hot drippings over medium-high 5 minutes or until softened. Add garlic; sauté 1 minute. Add broth and next 3 ingredients; bring to a boil. Reduce heat to medium-low; cover and simmer 8 minutes or until tender. Stir in rice and bacon; cook, stirring often, 3 minutes.

4. Transfer to a large serving bowl. Stir in fennel fronds and vinegar. Stir in walnuts just before serving.

SERVES 8 **ACTIVE** 40 min. **TOTAL** 1 hour, 5 min.

[TEST KITCHEN TIP]

SERVE THESE SAVORY LITTLE CAKES WITH A DOLLOP OF SOUR CREAM AND A SQUEEZE OF LIME AS A CRUNCHY APPETIZER OR A SIDE DISH TO ACCOMPANY ROASTED OR GRILLED MEATS OR FISH.

Crispy Sweet Potato-Green Onion Cakes

4 medium-size sweet potatoes (about 2 ¼ lb.)
2 eggs, lightly beaten
½ cup flour
2 red jalapeño peppers, chopped
1 ½ tsp. kosher salt
½ cup thinly sliced green onions, divided
¼ cup canola oil

Lime wedges

1. Pierce 1 sweet potato several times with a fork. Place on a microwave-safe plate; cover with damp paper towels. Microwave at HIGH 8 to 10 minutes or until tender. Let stand 5 minutes. Peel potato, and place in a medium bowl; mash with a fork. Peel remaining sweet potatoes, and grate, using the large holes of a box grater. Stir grated potatoes into mashed potato. Gently stir in eggs, next 3 ingredients, and ¼ cup green onions just until combined.

2. Pour oil into a 12-inch cast-iron skillet, and heat over medium to 350°. Carefully drop mixture by tablespoonfuls, in batches, into hot oil, pressing lightly to flatten. Cook 5 to 6 minutes on each side or until golden brown. Drain on paper towels. Place drained sweet potato cakes on a wire rack over an aluminum foil-lined baking sheet. Keep warm in a 200° oven up to 30 minutes. Sprinkle with remaining ¼ cup green onions just before serving. Serve with lime wedges.

SERVES 6 to 8 **ACTIVE** 1 hour **TOTAL** 1 hour, 5 min.

Creamed Onion Tart

"This recipe makes classic creamed onions seem inventive and stylish. A generous wedge is an appealing side dish, but it'll make a nice first course, if paired with a salad. The tart tastes great served warm or at room temperature." —Sheri Castle, author of The Southern Living Community Cookbook

½ (14.1-oz.) package refrigerated piecrusts
3 thick bacon slices, cut into ½-inch pieces
1 Tbsp. butter
2 lb. onions, thinly sliced
½ cup crème fraîche

1 Tbsp. chopped fresh sage
1 Tbsp. chopped fresh thyme
1 tsp. kosher salt
¾ tsp. ground black pepper
½ tsp. freshly grated nutmeg
3 large eggs, lightly beaten

1. Preheat oven to 400°. Fit piecrust into a 9-inch tart pan lightly coated with cooking spray. Bake crust 8 to 10 minutes or until lightly browned. Cool.

2. Cook bacon in a large skillet over medium-high heat, stirring occasionally until crisp; remove bacon, and drain on paper towels. Reserve drippings in skillet.

3. Reduce heat to medium, and melt butter with drippings; add onions and a pinch of salt. Cook, stirring often, 5 minutes. Cover and cook about 10 more minutes or until onions are soft and lightly browned. Uncover and cook, stirring often, 2 to 3 minutes or until liquid evaporates. Remove skillet from heat, and cool completely.

4. Whisk together crème fraîche and next 6 ingredients in a medium bowl. Stir in bacon and onions. Spread mixture in prepared crust.

5. Bake at 400° for 25 to 30 minutes or until golden and set. Cool on a wire rack 10 minutes before slicing.

SERVES 8 **ACTIVE** 45 min. **TOTAL** 1 hour, 55 min.

Try This Twist

VEGETARIAN CREAMED ONION TART

Omit bacon. Prepare recipe as directed, substituting 1 Tbsp. extra virgin olive oil for bacon drippings.

ACTIVE 35 min. **TOTAL** 1 hour, 45 min.

[TEST KITCHEN TIP]

USE YOUR FAVORITE CITRUS FOR THIS REFRESHING SALAD. WE LOVE THE COLORFUL MIX AND FLAVOR COMBINATION OF TWO NAVEL ORANGES, ONE BLOOD ORANGE, AND RUBY RED GRAPEFRUIT. NO MATTER WHAT FRUIT YOU CHOOSE, BUY AN EXTRA NAVEL ORANGE TO JUICE OVER THE SALAD.

Citrus-Kale Salad

3 large oranges
2 Ruby Red grapefruit
3 Tbsp. fresh orange juice
2 Tbsp. white wine vinegar
2 ½ tsp. Dijon mustard
1 tsp. sugar

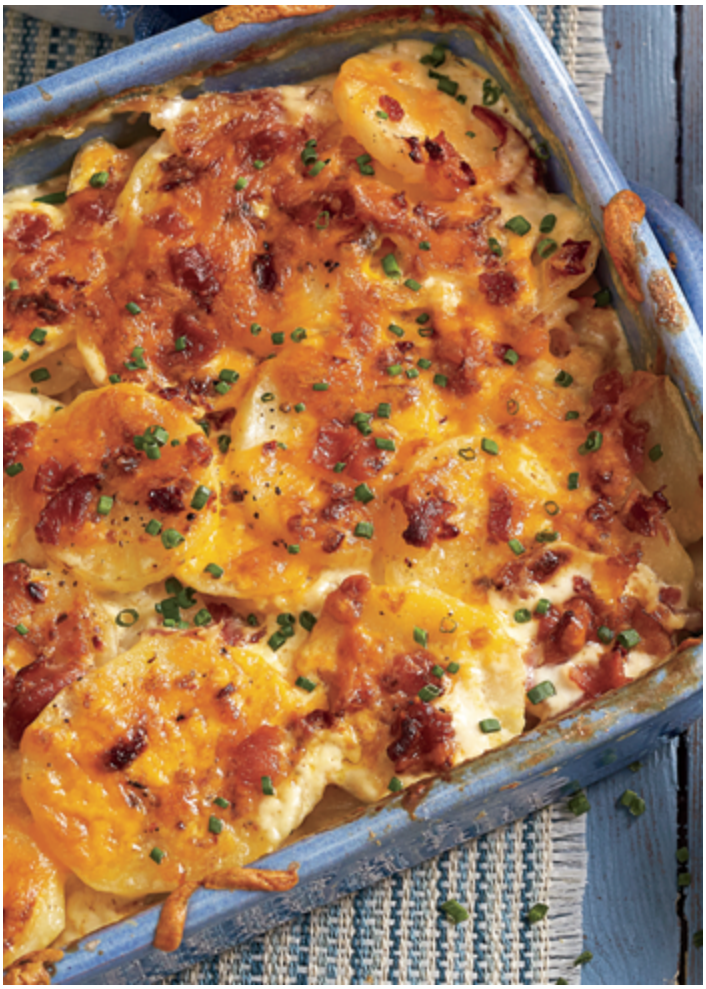
1 tsp. kosher salt
1 tsp. honey
½ tsp. freshly ground black pepper
¼ cup extra virgin olive oil
1 (5-oz.) package baby kale
½ cup thinly sliced red onion
1 (3-oz.) goat cheese log or feta, crumbled

1. Peel oranges and grapefruit; cut away bitter white pith. Cut each orange into ¼-inch-thick rounds. Holding 1 peeled grapefruit in the palm of your hand, slice between membranes, and gently remove whole segments. Repeat with remaining grapefruit.

2. Whisk together orange juice and next 6 ingredients. Add oil in a slow steady stream, whisking constantly until smooth. Toss together kale, onion, and ½ cup dressing in a large bowl. Add salt and pepper to taste. Top salad with citrus, and sprinkle with cheese. Serve with remaining dressing.

SERVES 8 to 10 **ACTIVE** 30 min. **TOTAL** 30 min.

Chipotle Scalloped Potatoes



½ cup half-and-half
2 garlic cloves, chopped
1 canned chipotle chile in adobo sauce
1 ½ tsp. kosher salt
½ tsp. freshly ground pepper
⅛ tsp. ground nutmeg
2 ½ cups whipping cream
Vegetable cooking spray
3 lb. russet potatoes, peeled and cut into ⅛-inch slices
1 cup (4 oz.) shredded sharp white Cheddar cheese
4 cooked bacon slices, crumbled

1. Preheat oven to 400°. Process first 6 ingredients in a blender or food processor until smooth. Transfer mixture to a medium bowl, and stir in 2 ½ cups whipping cream.

2. Lightly grease a 13- x 9-inch baking dish with cooking spray. Spread one-fourth of potatoes in a single layer in prepared dish; top with one-fourth of cream mixture. Repeat layers three more times with remaining potatoes and cream mixture.

3. Bake, covered, at 400° for 50 minutes. Uncover and sprinkle with white Cheddar cheese and crumbled bacon. Bake 20 minutes or until lightly browned and bubbly. Let stand 10 minutes.

SERVES 8 to 10 **ACTIVE** 30 min. **TOTAL** 1 hour, 50 min.

Main Dishes

WHETHER YOU ARE ENTERTAINING GUESTS OR FEEDING YOUR FAMILY, THIS COLLECTION OF GRILLED, ROASTED, FRIED, AND BAKED ENTRÉES WILL GIVE YOU PLENTY OF DELICIOUS IDEAS TO TRY TONIGHT.

Chicken Enchilada Casserole

Layers of corn tortillas give this ultracreamy casserole some structure. We also love it with smoky shredded BBQ brisket or pulled pork in place of the chicken, or try small cooked, peeled shrimp.

1 ½ cups diced sweet onion
2 large poblano peppers, seeded and diced
2 Tbsp. canola oil
3 garlic cloves, minced
2 (10 ¾-oz.) cans cream of chicken soup
1 (8-oz.) container sour cream
2 (4.5-oz.) cans chopped or diced green chiles

1 cup chicken broth
1 (1-oz.) envelope taco seasoning mix
18 (6-inch) corn tortillas, quartered
6 cups shredded cooked chicken
2 cups (8 oz.) shredded extra-sharp Cheddar cheese
2 cups (8 oz.) shredded pepper Jack cheese

1. Preheat oven to 350°. Sauté first 2 ingredients in hot oil in a large skillet over medium-high 5 minutes or until tender. Add garlic, and sauté 1 minute. Stir in soup and next 4 ingredients; remove from heat.

2. Spread 1 cup soup mixture in a lightly greased 13- x 9-inch baking dish. Arrange 24 tortilla quarters, slightly overlapping, over soup mixture; top with 3 cups chicken, ¾ cup each Cheddar and pepper Jack cheeses, and 1 ½ cups soup mixture. Repeat layers once. Top with remaining 24 tortilla quarters, soup mixture, and cheeses.

3. Bake at 350° for 45 to 50 minutes or until bubbly and golden. Remove from oven to a wire rack, and let stand 15 minutes before serving.

SERVES 8 to 10 **ACTIVE** 30 min. **TOTAL** 1 hour, 30 min.

Top-Shelf Chicken Under a Brick

The "top-shelf" in this recipe speaks to the crispy skin, superior flavor, and juiciness of the bird. It also refers to a novel new technique: cooking potatoes in the heavy cast-iron skillet that's used as a weight on the chicken. The weight presses the chicken flat against the grill grates, cutting the cooking time in half. Plus you'll be cooking your side dish at the same time.

1 lb. small red or Yukon gold potatoes, halved
3 tsp. kosher salt, divided
1 (3- to 4-lb.) whole chicken
2 Tbsp. olive oil, divided

½ tsp. freshly ground black pepper
12 fresh herb sprigs (such as thyme, rosemary, sage, or tarragon)
2 lemons, halved

1. Bring potatoes, 1 tsp. salt, and water to cover to a boil in a large saucepan over high. Reduce heat to medium, and simmer 5 to 7 minutes or until potatoes are just tender. Drain.

2. Heat 1 side of grill to 300° to 350° (medium); leave other side unlit. Remove and discard giblets and neck from chicken. Place chicken, breast side down, on a cutting board. Cut chicken, using kitchen shears, along both sides of backbone, separating backbone from chicken; discard backbone. Open chicken as you would a book. Turn chicken, breast side up, and press firmly against breastbone with the heel of your hand until bone cracks. Tuck wing tips under. Rub with 1 Tbsp. oil. Sprinkle chicken with black pepper and remaining 2 tsp. salt.

3. Heat a 12-inch cast-iron skillet on lit side of grill 10 minutes. Add remaining 1 Tbsp. oil to hot skillet; place potatoes, cut side down, in skillet. Transfer skillet to unlit side of grill.

4. Place chicken, breast side down, over lit side of grill; top with herbs. Place cast-iron skillet with potatoes on chicken to flatten. Grill, covered with grill lid, 10 to 15 minutes or until chicken is browned. Remove skillet. Transfer chicken to unlit side of grill. Place cast-iron skillet on chicken. Grill, covered with grill lid, 45 minutes or until a meat thermometer inserted in thickest portion of breast registers 165°. Remove chicken from grill, and let stand 5 minutes. (For crisper skin, place chicken on lit side of grill, and grill, without grill lid, 5 minutes or until crisp.)

5. Meanwhile, place lemons, cut side down, on lit side of grill, and grill, covered with grill lid, about 5 minutes or until charred and softened. Serve chicken with potatoes and charred lemon.

SERVES 4 **ACTIVE** 45 min. **TOTAL** 1 hour, 50 min.

Skillet Steak and Wilted Kale

Sprinkle this restaurant-style steak salad with crumbled blue cheese for even more flavor.

1 bunch kale, stems removed
2 (¾-inch-thick) beef strip steaks
1 tsp. kosher salt

½tsp. ground black pepper
1 Tbsp. olive oil
2 Tbsp. butter
1 large sweet onion, such as Vidalia, thinly sliced
1 Tbsp. red wine vinegar
1 tsp. honey

1. Preheat oven to 425°. Chop kale. Sprinkle steaks with salt and pepper. Cook steaks in hot oil in a large skillet over medium-high 3 minutes on each side. Place on a wire rack in a jelly-roll pan, and bake 6 minutes.

2. Meanwhile, wipe skillet clean, and melt butter over medium-high. Add onion, and sauté 5 minutes or until tender.

3. Remove steaks from oven, and loosely cover with foil to keep warm. Add kale to onion mixture, and cook, stirring constantly, 5 minutes or until kale is wilted. Stir in vinegar and honey; season with salt and pepper. Serve with sliced steak.

SERVES 4 **ACTIVE** 20 min. **TOTAL** 20 min.

[TEST KITCHEN TIP]

REFRIGERATE OR FREEZE GROUND BEEF AS SOON AS POSSIBLE AFTER PURCHASE. IF IT WILL BE USED WITHIN ONE OR TWO DAYS, KEEP MEAT IN ITS ORIGINAL PACKAGING AND STORE IN THE REFRIGERATOR.

Honey-Soy-Glazed Salmon with Veggies and Oranges

Here's the delicious proof that you can serve a complete, no-mess fish dinner in less than 25 minutes. For better, richer flavor, apply layers of glaze several times throughout the cooking process.

4 Tbsp. honey
1 Tbsp. soy sauce
1 Tbsp. Dijon mustard
1 tsp. seasoned rice wine vinegar
¼ tsp. dried crushed red pepper
1 lb. fresh medium asparagus
8 oz. fresh green beans, trimmed
1 small orange, cut into ¼- to ½-inch slices
1 Tbsp. olive oil
1 tsp. kosher salt
¼ tsp. freshly ground black pepper
4 (5- to 6-oz.) fresh salmon fillets
Garnish: toasted sesame seeds

1. Preheat broiler with oven rack 6 inches from heat. Whisk together honey and next 4 ingredients in a small bowl.

2. Snap off and discard tough ends of asparagus. Place asparagus, green beans, and next 4 ingredients in a large bowl, and toss to coat.

3. Place salmon in center of a heavy-duty aluminum foil-lined sheet pan. Brush salmon with about 2 Tbsp. honey mixture. Spread asparagus mixture around salmon.

4. Broil 4 minutes; remove from oven, and brush salmon with about 2 Tbsp. honey mixture. Return to oven, and broil 4 minutes more. Remove from oven, and brush salmon with remaining honey mixture. Return to oven, and broil 2 minutes more. Serve immediately.

SERVES 4 **ACTIVE** 25 min. **TOTAL** 25 min.

Greek Baked Ziti

Inspired by the classic Greek comfort dish known as pastitsio, this pasta casserole uses fresh and flavorful ingredients.

12 oz. ziti pasta
1 small yellow onion, chopped
1 Tbsp. olive oil
2 garlic cloves, minced
1 ½ lb. lean ground beef
2 (15-oz.) cans tomato sauce

1 Tbsp. fresh lemon juice
1 ½ tsp. dried oregano
1 tsp. sugar
½ tsp. ground cinnamon
1 ½ tsp. kosher salt, divided
3 Tbsp. butter
3 Tbsp. all-purpose flour
3 cups milk
1 cup grated Parmesan cheese
½ tsp. freshly ground black pepper
Vegetable cooking spray
1 (8-oz.) package shredded mozzarella cheese
⅓ cup fine, dry breadcrumbs

1. Preheat oven to 350°. Cook pasta in a Dutch oven according to package directions.

2. Meanwhile, sauté onion in hot oil in large skillet over medium-high 4 to 5 minutes or until tender. Add garlic; sauté 30 seconds. Add beef; cook, stirring occasionally, 5 minutes or until crumbled and no longer pink. Drain mixture, and return to skillet.

3. Stir tomato sauce, next 4 ingredients, and 1 tsp. salt into meat mixture. Bring to a simmer over medium-high, and cook, stirring occasionally, 2 minutes. Remove from heat.

4. Melt butter in a large saucepan over low. Whisk in flour, and cook, whisking constantly, 2 minutes. Gradually whisk in milk. Increase heat to medium, and cook, whisking constantly, 5 to 7 minutes or until thickened and bubbly. Stir in grated Parmesan cheese, pepper, and remaining ½ tsp. salt. Add sauce to pasta, stirring to coat.

5. Transfer pasta mixture to a lightly greased (with cooking spray) 13- x 9-inch baking dish. Top with beef mixture, shredded mozzarella cheese, and breadcrumbs.

6. Bake at 350° for 20 to 25 minutes or until mixture is bubbly and cheese is melted. Let stand 10 minutes before serving.

SERVES 6 to 8 **ACTIVE** 50 min. **TOTAL** 1 hour, 20 min.

Chicken-and-Wild Rice Skillet Casserole

This rustic one-pot meal is held together by a tangy gravy flavored with country ham and mushrooms.

1 ¼ tsp. kosher salt, divided
1 (6-oz.) container uncooked wild rice
3 Tbsp. butter
⅓ cup all-purpose flour
1 cup milk
2 ½ cups chicken broth
1 ½ tsp. dry mustard
¾ tsp. freshly ground black pepper, divided
½ cup finely chopped country ham or bacon
2 Tbsp. olive oil, divided
1 cup chopped yellow onion

1 large carrot, finely chopped
8 oz. assorted fresh mushrooms, chopped
3 garlic cloves, finely chopped
2 Tbsp. dry sherry or white wine
4 skinned and boned chicken breasts (about 1 ¼ lb.)
Garnishes: fresh flat-leaf parsley, sliced almonds

1. Bring ½ tsp. kosher salt and 1 qt. water to a boil in a 3-qt. saucepan over high. Stir in rice, and return to a boil. Reduce heat to medium; cover and cook 30 minutes.

2. Meanwhile, melt 3 Tbsp. butter in a heavy saucepan over low; whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in 1 cup milk, 2 ½ cups chicken broth, and dry mustard. Increase heat to medium, and cook, whisking constantly, 3 to 4 minutes or until mixture is thickened and bubbly. Stir in ¼ tsp. each kosher salt and black pepper.

3. Cook ham in 1 Tbsp. hot oil in a 12-inch cast-iron skillet over medium-high, stirring occasionally, 6 minutes or until beginning to brown. Stir in onions and next 2 ingredients. Cook, stirring occasionally, about 6 minutes or until onions are tender. Stir in garlic, and cook 1 minute. Add 2 Tbsp. sherry, and cook, stirring constantly, 1 minute or until sherry is evaporated. Remove mixture from skillet.

4. Preheat oven to 375°. Sprinkle chicken with remaining ½ tsp. each salt and pepper. Add remaining 1 Tbsp. oil to skillet. Cook chicken in hot oil over medium-high heat 4 minutes on each side or until brown. Remove skillet from heat; transfer chicken to a plate.

5. Drain rice. Stir together rice, ham mixture, and sauce in skillet. Place chicken on top of rice mixture.

6. Bake at 375° for 30 minutes or until mixture is bubbly and chicken is done. Let stand 10 minutes before serving.

Note: We tested with Canoe 100% Natural Wild Rice.

SERVES 4 **ACTIVE** 55 min. **TOTAL** 1 hour, 40 min.

Mushroom Stroganoff

1 (8-oz.) package egg noodles
1 Tbsp. olive oil
2 Tbsp. butter, divided
2 (8-oz.) packages sliced cremini mushrooms
2 garlic cloves, minced

2 fresh thyme sprigs
1 ½ tsp. smoked paprika
1 tsp. kosher salt
½ tsp. freshly ground black pepper
2 Tbsp. all-purpose flour
1 ½ cups chicken broth
1 cup sour cream
1 Tbsp. chopped fresh flat-leaf parsley

1. Cook egg noodles according to package directions. Remove from heat, and cover to keep warm.

2. Heat olive oil and 1 Tbsp. butter in a large skillet over medium-high. Add mushrooms, and cook 5 minutes. Stir in garlic, thyme, and next 4 ingredients, and cook, stirring occasionally, 3 minutes or until mushrooms are slightly browned.

3. Add flour and remaining butter, and cook, stirring constantly, 2 minutes. Whisk in broth, and bring to boil, whisking constantly; boil, whisking constantly, 5 minutes. Remove from heat. Stir in sour cream and parsley, and serve over noodles.

SERVES 4 **ACTIVE** 20 min. **TOTAL** 20 min.

Tyler's Country-Fried Steak with Uncle Ellis's Cornmeal Gravy

6 (6-oz.) top sirloin steaks, cubed
1 tsp. kosher salt
¼ tsp. ground pepper
3 cups all-purpose flour
1 ½ cups finely crushed round buttery crackers
6 Tbsp. chopped fresh marjoram
3 large eggs
2 cups buttermilk

Vegetable oil
Uncle Ellis's Cornmeal Gravy

1. Sprinkle cubed steaks with salt and pepper. Combine flour, crackers, and marjoram in a shallow dish. Whisk eggs and buttermilk in a bowl.

2. Dip steaks in egg mixture; dredge in cracker mixture. Repeat procedure.

3. Pour oil to depth of 1 ½ inches in a large heavy skillet. Heat to 325°. Fry steaks, in batches, 5 to 7 minutes on each side or until golden. Drain on a wire rack in a jelly-roll pan. Serve with gravy.

SERVES 6 **ACTIVE** 15 min. **TOTAL** 1 hr., 5 min.

UNCLE ELLIS'S CORNMEAL GRAVY

½ cup plain red or white cornmeal
½ tsp. salt
½ tsp. pepper
1 tsp. bacon drippings
1 cup buttermilk
1 cup hot water

Cook cornmeal in a heavy skillet over medium-high, stirring constantly, 4 to 5 minutes or until golden brown. Stir in salt, pepper, and bacon drippings. Stir together 1 cup buttermilk and 1 cup hot water; gradually whisk into cornmeal mixture. Bring to a boil, whisking constantly. Reduce heat. Cook, whisking constantly, until thickened. Whisk in additional buttermilk for desired consistency.

MAKES about 1 ⅔ cups **ACTIVE** 20 min. **TOTAL** 20 min.

Tex-Mex Meatballs in Red Chile Sauce

Let guests doctor their own plates with crunchy, colorful toppings.

1 poblano pepper
1 small white onion, coarsely chopped
2 garlic cloves
½ cup firmly packed fresh cilantro leaves with tender stems
½ cup finely crushed corn chips
¼ cup milk
2 large eggs
1 ½ tsp. kosher salt

½ tsp. freshly ground black pepper
2 lb. ground chuck
Vegetable cooking spray
2 (10-oz.) cans red chile enchilada sauce
2 cups reduced-sodium chicken broth
2-2 ½ Tbsp. sugar, divided
1 cup sour cream
1 tsp. lime zest
2 Tbsp. fresh lime juice
6-inch corn tortillas, warmed
Toppings: Cotija cheese, radishes, toasted shelled pumpkin seeds (pepitas), cilantro sprigs, avocado, red leaf lettuce

1. Preheat broiler with oven rack 5 inches from heat. Broil poblano pepper on an aluminum foil-lined baking sheet 6 to 8 minutes or until blistered, turning occasionally. Place poblano in a zip-top plastic freezer bag; seal and let stand 10 minutes to loosen skin. Peel poblano; remove and discard stem and seeds. Pulse poblano, onion, garlic, and cilantro in a food processor until finely chopped.

2. Stir together corn chips and milk in a large bowl; let stand about 5 minutes or until chips soften. Stir in eggs, salt, pepper, and poblano mixture. Fold in beef. Shape into 35 (1 ½-inch) meatballs (about 2 tablespoonfuls each). Place 1 ½ inches apart on a lightly greased (with cooking spray) rack in an aluminum foil-lined jelly-roll pan.

3. Preheat oven to 400°. Bake 10 to 12 minutes or until browned. Transfer meatballs to a large Dutch oven; add red chile enchilada sauce, chicken broth, and 1 Tbsp. sugar. Bring to a boil over high. Reduce heat to medium, and simmer 15 to 20 minutes or until meatballs are cooked through and sauce is slightly thickened, turning meatballs halfway through.

4. Meanwhile, whisk together sour cream, zest, and lime juice in a small bowl. Season with salt, and add desired amount of remaining sugar. Serve meatballs with sour cream mixture, tortillas, and toppings.

SERVES 8 to 10 **ACTIVE** 40 min. **TOTAL** 1 hour, 20 min.

[TEST KITCHEN TIP]

SWEET TEA HAS BECOME AN ICONIC SOUTHERN FLAVOR FOR POUND CAKES, ICE CREAM, AND EVEN FRIED CHICKEN. IN THIS RECIPE, WE BRINED PIECES OF CHICKEN IN THE TEA BEFORE GRILLING TO IMPART SUBTLE SWEETNESS AND MOISTURE.

Sweet Tea Brined Chicken

2 family-size tea bags
½ cup firmly packed light brown sugar
¼ cup kosher salt
1 small sweet onion, thinly sliced

1 lemon, thinly sliced
3 garlic cloves, halved
2 (6-inch) fresh rosemary sprigs
1 Tbsp. freshly cracked pepper
2 cups ice cubes
1 (3 ½- to 4-lb.) cut-up whole chicken

1. Bring 4 cups water to a boil in a 3-qt. heavy saucepan; add tea bags. Remove from heat; cover and steep 10 minutes.

2. Discard tea bags. Stir in sugar and next 6 ingredients, stirring until sugar dissolves. Cool completely (about 45 minutes); stir in ice cubes. (Mixture should be cold before adding chicken.)

3. Place tea mixture and chicken in a large zip-top plastic freezer bag; seal. Place bag in a shallow baking dish, and chill 24 hours. Remove chicken from marinade, discarding marinade; pat chicken dry with paper towels.

4. Light 1 side of grill, heating to 300° to 350° (medium); leave other side unlit. Place chicken, skin side down, over unlit side, and grill, covered with grill lid, 20 minutes. Turn chicken, and grill, covered with grill lid, 40 to 50 minutes or until done. Transfer chicken, skin side down, to lit side of grill, and grill 2 to 3 minutes or until skin is crispy. Let stand 5 minutes before serving.

SERVES 6 to 8 **ACTIVE** 30 min. **TOTAL** 2 hours, 35 min., plus 1 day for marinating

Creole Shrimp and Sweet Potato Grits

2 cups milk
1 cup uncooked regular grits
1 Tbsp. Creole seasoning
2 lb. large raw shrimp, peeled and deveined
2 garlic cloves, minced
1 Tbsp. canola oil
¾ cup chopped green onions
¼ cup chopped fresh cilantro
1 Tbsp. lemon zest

2 tsp. Asian Sriracha hot chili sauce
1 cup cooked, mashed sweet potatoes
1 cup (4 oz.) shredded smoked Gouda cheese
2 Tbsp. butter
1 tsp. salt
½ tsp. freshly ground pepper
Garnish: fresh cilantro sprigs

1. Bring milk and 1 ½ cups water to a boil in a large saucepan over medium-high; gradually whisk in grits. Reduce heat to medium-low, and simmer, stirring occasionally, 10 minutes or until thickened.

2. Meanwhile, sprinkle 1 Tbsp. Creole seasoning over shrimp. Sauté garlic in hot oil in a large skillet over medium-high 30 seconds. Add shrimp, and sauté 3 minutes or until shrimp are almost pink. Add green onions and next 3 ingredients, and sauté 3 minutes.

3. Stir potatoes and next 4 ingredients into grits. Serve shrimp mixture over sweet potato grits.

SERVES 6 **ACTIVE** 40 min. **TOTAL** 45 min.

Bratwurst with Peppers and Onions

If you're lucky enough to have leftovers, wrap hoagies in foil, and reheat in a 350° oven for 15 minutes.

2 large red bell peppers, cut into strips
1 large yellow bell pepper, cut into strips
2 large sweet onions, cut into strips
1 Tbsp. olive oil
1 tsp. kosher salt
¼ tsp. freshly ground black pepper
Vegetable cooking spray

6 fresh bratwurst sausages (about 1 ½ lb.)
6 hoagie rolls, lightly toasted and split

1. Preheat oven to 375°. Toss together first 6 ingredients in a large bowl; spread mixture in an even layer in a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan.

2. Pierce each sausage 6 times with a wooden pick. Place sausages 3 to 4 inches apart on pepper mixture.

3. Bake at 375° for 40 minutes; increase oven temperature to broil. Broil 6 to 8 minutes or until browned, turning sausages halfway through.

4. Place 1 sausage in each roll, and top with desired amount of pepper mixture.

SERVES 6 **ACTIVE** 15 min. **TOTAL** 1 hour

Herb-Roasted Pork Loin

Seasoning and chilling the meat uncovered will help form a crust, encouraging a beautiful golden-brown color while cooking.

2 Tbsp. chopped fresh thyme
2 Tbsp. chopped fresh rosemary
2 Tbsp. kosher salt
1 Tbsp. loosely packed lemon zest
1 Tbsp. light brown sugar
3 garlic cloves, pressed
2 tsp. freshly ground black pepper

1 tsp. finely crushed coriander seeds
1 tsp. dry mustard
¼ tsp. dried crushed red pepper
1 (2 ½- to 3-lb.) boneless pork loin
3 Tbsp. olive oil
Vegetable cooking spray

1. Combine first 10 ingredients in a small bowl. Rub over pork. Chill, uncovered, 8 to 12 hours.

2. Let pork stand at room temperature 30 minutes. (This step will help it cook faster and more evenly.)

3. Preheat oven to 400°. Cook pork in hot oil in a large skillet over medium-high 2 minutes on each side or until browned. Lightly grease a wire rack with cooking spray. Place pork on rack in a roasting pan.

4. Bake at 400° for 35 to 45 minutes or until a meat thermometer inserted into thickest portion registers 135°. Remove from oven, and let stand 15 minutes before serving.

SERVES 6 to 8 **ACTIVE** 25 min. **TOTAL** 9 hours, 45 min.

Honey-and-Soy-Lacquered Ribs

Bake these sweet and spicy ribs up to 2 days ahead. Then simply reheat and broil before serving.

2 (2- to 2 ½-lb.) slabs St. Louis-style pork ribs
1 Tbsp. kosher salt
2 tsp. freshly ground pepper
½ cup honey
2 Tbsp. soy sauce
2 Tbsp. Asian chili-garlic sauce
1 Tbsp. fresh lime juice

1 Tbsp. butter
1 tsp. dry mustard
1 tsp. ground ginger

1. Preheat oven to 325°. Rinse slabs, and pat dry. Remove thin membrane from back of slabs by slicing into it and pulling it off. (This will make the ribs more tender.) Sprinkle kosher salt and freshly ground pepper over slabs; wrap each slab tightly in aluminum foil. Place slabs on a jelly-roll pan, and bake 2 to 2 ½ hours or until tender and meat pulls away from bone.

2. Bring honey and next 6 ingredients to a boil in a saucepan over high, stirring occasionally. Reduce heat to mediumlow; simmer 5 minutes or until reduced by half. Transfer to a bowl.

3. Remove slabs from oven. Increase oven temperature to broil on high. Carefully remove slabs from foil; place on a foil-lined baking sheet. Brush each slab with 3 Tbsp. honey mixture.

4. Broil 5 minutes or until browned and sticky. Brush with remaining honey mixture.

SERVES 6 to 8 **ACTIVE** 30 min. **TOTAL** 2 hours, 35 min.

Chicken and Gnocchi

This fast became a Test Kitchen favorite and our new go-to chicken and dumplings because it's the easiest gnocchi we've ever made. Simply use a zip-top bag to pipe the pillowy mounds straight into the simmering water

GNOCCHI

1 cup soft, fresh breadcrumbs
½ cup chicken broth
1 oz. Parmesan cheese, freshly grated
2 large egg yolks, lightly beaten

1 ½ Tbsp. chopped fresh flat-leaf parsley
1 tsp. chopped fresh thyme
¼ tsp. kosher salt
⅛ tsp. freshly ground black pepper
½ cup all-purpose flour
Vegetable cooking spray

CHICKEN

2 fresh thyme sprigs
1 fresh sage sprig (optional)
Kitchen string
4 Tbsp. butter
2 carrots, thinly sliced (about 1 cup)
1 celery rib, finely chopped (about ½ cup)
2 garlic cloves, minced
½ cup dry white wine
¼ cup all-purpose flour
4 cups chicken broth
1 Parmesan cheese rind (optional)
4 cups shredded cooked chicken

1. Prepare Gnocchi: Stir together first 8 ingredients in a large bowl until smooth. Very gently fold in flour just until blended. (Dough should be sticky, not loose. If not, stir in additional flour, 1 Tbsp. at a time, until a sticky dough forms.)

2. Spoon dough into a zip-top plastic freezer bag. Snip 1 corner of bag to make a ½-inch hole. Squeeze 10 to 12 (1-inch) dough pieces into a pot of simmering salted water; cook 2 to 3 minutes or until gnocchi float. Lightly grease a pan with cooking spray. Transfer gnocchi to pan, using a slotted spoon. Cover with plastic wrap. Repeat with remaining dough.

3. Prepare Chicken: Tie together thyme and, if desired, sage with kitchen string. Melt 4 Tbsp. butter in a Dutch oven over medium. Add carrots, celery, and herb bundle; cook 5 minutes or until carrots are tender. Add garlic; cook 1 minute. Stir in white wine; cook 2

minutes or until reduced by half. Sprinkle with flour; cook, stirring constantly, 1 minute. Gradually whisk in 4 cups chicken broth. Add Parmesan cheese rind, if desired.

4. Bring to a boil over medium-high. Reduce heat to medium-low; simmer, partially covered, 20 minutes or until slightly thickened. Discard herb bundle and rind. Stir in chicken and gnocchi; cook 5 minutes or until hot.

SERVES 4 to 6 **ACTIVE** 40 min. **TOTAL** 1 hour

Pork Chops with Roasted Apples and Brussels Sprouts

1 tsp. paprika

1 tsp. chili powder
1 tsp. garlic salt
⅛ tsp. ground red pepper
⅛ tsp. ground cinnamon
3 Tbsp. light brown sugar, divided
2 tsp. finely chopped fresh rosemary, divided
1 tsp. kosher salt, divided

½ tsp. freshly ground black pepper, divided
4 (1-inch-thick) bone-in, center-cut pork chops
3 Tbsp. plus 2 tsp. olive oil, divided
3 Tbsp. apple cider vinegar
1 Gala apple (8 to 9 oz.), cut into ½-inch wedges
1 lb. fresh Brussels sprouts, trimmed and cut in half
Vegetable cooking spray

1. Preheat oven to 425°. Stir together first 5 ingredients, 1 Tbsp. brown sugar, 1 tsp. rosemary, ½ tsp. salt, and ¼ tsp. black pepper in a small bowl. Rub each pork chop with ½ tsp. olive oil; rub both sides with brown sugar mixture.

2. Whisk together 3 Tbsp. apple cider vinegar and remaining 2 Tbsp. brown sugar, 1 tsp. rosemary, ½ tsp. salt, and ¼ tsp. black pepper in a small bowl; slowly whisk in remaining 3 Tbsp. olive oil until blended. Place apples, Brussels sprouts, and ¼ cup vinegar mixture in a large bowl, and toss to coat.

3. Place pork chops in center of a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan; place apple mixture around pork chops.

4. Bake at 425° for 12 minutes; turn pork chops over, and bake 10 to 14 minutes more or until a meat thermometer inserted in thickest portion registers 140°. Transfer pork chops to a serving platter, and cover with foil to keep warm. Stir apple mixture in sheet pan, and spread into an even layer.

5. Increase oven temperature to broil, and broil apple mixture 3 to 4 minutes or until browned and slightly charred. Transfer apple mixture to a medium bowl. Toss together apple mixture and remaining vinegar mixture. Season with kosher salt, and serve with pork chops.

SERVES 4 **ACTIVE** 15 min. **TOTAL** 40 min.

Pepper Relish Mini Meatloaves

½ cup soft, fresh breadcrumbs
¼ cup spicy-hot vegetable juice
¼ cup buttermilk
1 cup minced sweet onion (about 1 medium)
1 Tbsp. olive oil
1 ¾ lb. ground round
¼ cup finely chopped fresh basil
1 large egg, lightly beaten
1 Tbsp. Dijon mustard

1 tsp. kosher salt
½ tsp. freshly ground black pepper
1 cup hot pepper relish, divided
Garnish: fresh basil

1. Preheat oven to 450°. Stir together ½ cup breadcrumbs, ¼ cup vegetable juice, and ¼ cup buttermilk; let stand 5 minutes.

2. Meanwhile, sauté onions in hot oil in a medium-size nonstick skillet over medium 5 minutes or just until tender.

3. Stir together bread mixture, onions, ground beef, next 5 ingredients, and 2 Tbsp. hot pepper relish just until blended.

4. Shape into 8 loaves (about ½ cup each); place in cups of a lightly greased 8-cup mini loaf pan. (Each cup will be about 3 ½ x 2 ½ inches. Or arrange on a lightly greased wire rack in a foil-lined jelly-roll pan.)

5. Bake at 450° for 25 to 30 minutes or until a meat thermometer registers 155°, brushing with ⅓ cup relish during last 10 minutes of baking. Remove from oven; let stand 5 minutes. Serve with remaining relish.

SERVES 6 to 8 **ACTIVE** 15 min. **TOTAL** 45 min.

Dixie Chicken Salad with Grapes, Honey, Almonds, and Broccoli

2 large eggs, lightly beaten
6 (4-oz.) chicken cutlets, ¼ to ½ inch thick
1 ½ cups seasoned breadcrumbs
½ cup apple cider vinegar
2 Tbsp. honey
1 Tbsp. Dijon mustard
½ tsp. kosher salt
¼ tsp. freshly ground black pepper

½ cup olive oil
1 (5-oz.) package spring lettuce mix
3 cups broccoli florets
½ cup halved seedless red grapes
½ cup halved seedless green grapes
½ cup sliced honey-roasted almonds

1. Preheat oven to 425°. Whisk together eggs and 3 Tbsp. water in a small bowl. Dip chicken cutlets in egg mixture, and dredge in seasoned breadcrumbs, pressing firmly to adhere. Place on an aluminum foil-lined baking sheet. Bake 15 minutes or until chicken is brown and done.

2. Meanwhile, whisk together vinegar, honey, Dijon mustard, salt, pepper, and olive oil. Toss together lettuce, broccoli florets, red grapes, and green grapes; season with salt and pepper. Top with chicken and sliced almonds; serve with vinaigrette.

SERVES 4 to 6 **ACTIVE** 20 min. **TOTAL** 20 min.

Spiced Beef Kabobs with Herbed Cucumber-and-Tomato Salad

8 (10-inch) flat wooden skewers
3 firm white bread slices, torn into small pieces
1 ½ lb. ground beef
½ cup finely chopped yellow onion
¼ cup chopped fresh flat-leaf parsley leaves
¼ cup chopped fresh cilantro leaves
1 ½ tsp. kosher salt
1 tsp. ground cumin

½ tsp. ground allspice
½ tsp. ground coriander
½ tsp. freshly ground black pepper
½ tsp. ground red pepper
Vegetable cooking spray
8 pita rounds, warmed
Yogurt-Tahini Sauce
Herbed Cucumber-and-Tomato Salad

1. Soak skewers in water 30 minutes. Meanwhile, place bread and water to cover in a small bowl; let stand 10 minutes. Squeeze excess liquid from bread; transfer bread to a large bowl. Stir in beef and next 9 ingredients.

2. Coat cold grill grate with cooking spray. Preheat grill to 400° (medium-high). Divide ground beef mixture into 8 portions, and chill 10 minutes. Press and flatten each portion around a skewer, forming a 4- to 5-inch oval.

3. Grill, covered with grill lid, 7 to 8 minutes or until golden brown, turning once. Serve warm with pita rounds, Yogurt-Tahini Sauce, and Herbed Cucumber-and-Tomato Salad.

SERVES 8 **ACTIVE** 30 min. **TOTAL** 50 min., including sauce and salad

YOGURT-TAHINI SAUCE

Whisk together ¾ cup Greek yogurt; 1 garlic clove, minced; 2 Tbsp. tahini; 1 Tbsp. fresh lemon juice; ½ tsp. ground cumin; and ⅛ tsp. kosher salt in a small bowl. Drizzle with olive oil, and sprinkle with black pepper.

MAKES 1 cup **ACTIVE** 5 min. **TOTAL** 5 min.

HERBED CUCUMBER-AND-TOMATO SALAD

3 Tbsp. extra virgin olive oil
2 Tbsp. red wine vinegar
1 tsp. chopped fresh oregano
1 ½ lb. Kirby cucumbers, peeled, seeded, and sliced
1 cup grape tomatoes, halved

½ cup thinly sliced red onion
2 Tbsp. fresh mint leaves
2 Tbsp. fresh flat-leaf parsley leaves
2 Tbsp. chopped fresh dillweed
Kosher salt and freshly ground black pepper
½ cup crumbled feta cheese

Whisk together olive oil, red wine vinegar, and chopped oregano in a small bowl. Toss together cucumbers, next 5 ingredients, and vinegar mixture in a large bowl. Season with salt and pepper. Sprinkle with feta.

SERVES 4 to 6 **ACTIVE** 15 min. **TOTAL** 15 min.

Pumpkin-and-Turnip Green Lasagna

1 lb. mild Italian sausage, casings removed
2 Tbsp. olive oil, divided
2 garlic cloves, finely chopped
2 ½ tsp. kosher salt, divided
1 (1-lb.) package fresh turnip greens, chopped
1 ½ qt. milk
6 Tbsp. butter
6 Tbsp. all-purpose flour
½ tsp. dry mustard

2 cups (8 oz.) shredded Parmesan cheese, divided
¾ tsp. freshly ground black pepper, divided
½ tsp. ground nutmeg, divided
1 (29-oz.) can pumpkin
1 lb. no-boil lasagna noodles
Vegetable cooking spray

1. Preheat oven to 375°. Cook Italian sausage in 1 Tbsp. olive oil in a large skillet over medium-high, stirring often, until meat crumbles and is no longer pink. Remove sausage to a plate, reserve drippings in skillet. Reduce heat to medium.

2. Stir garlic, ½ tsp. salt, half of turnip greens, ½ cup water, and remaining 1 Tbsp. oil into hot drippings. Cook 1 minute, stirring and scraping bottom of skillet. Stir in remaining turnip greens. Reduce heat to medium-low, and cook 5 to 6 minutes or until greens are tender and water has evaporated. Remove from heat.

3. Microwave milk, in batches, in a microwave-safe measuring cup covered with plastic wrap at HIGH for 2 to 3 minutes or until very warm. Melt butter in a large saucepan over medium. Whisk in flour, and cook, whisking constantly, 1 minute. Gradually whisk in warm milk; cook, whisking often, until mixture thickens and comes to a low boil. Remove from heat, and whisk in dry mustard, 1 cup Parmesan cheese, ¼ tsp. pepper, ¼ tsp. nutmeg, and 1 tsp. salt.

4. Whisk together pumpkin, ¾ cup Parmesan cheese, ¼ tsp. ground nutmeg, 1 tsp. salt, and ½ tsp. pepper in a large bowl.

5. Place 1 layer of lasagna noodles in a lightly greased (with cooking spray) 13- x 9-inch baking dish, covering bottom completely. (Use pieces of noodles to fill in any gaps.) Spread 1 cup sauce over noodles; top with cooked sausage. Add another layer of noodles and 1 cup sauce; top with half of pumpkin mixture. Add another layer of noodles and 1 cup sauce; top with turnip green mixture. Add another layer of noodles and 1 cup sauce; top with remaining pumpkin mixture. Add another layer of noodles and 1 cup sauce; top with remaining ¼ cup Parmesan cheese.

6. Bake for 40 minutes or until top is golden brown. Let stand 15 minutes before serving. Sprinkle with freshly grated Parmesan cheese. Serve with remaining sauce.

SERVES 6 to 8 **ACTIVE** 1 hour **TOTAL** 1 hour, 55 min.

Southwestern Meatloaf

½ cup finely crushed whole-grain tortilla chips
1 tsp. ground cumin
½ tsp. garlic powder
¼ tsp. freshly ground black pepper
1 cup plus 1 Tbsp. bottled chipotle salsa, divided
1 tsp. kosher salt, divided
1 ¾ lb. ground beef
1 ½ cups (6 oz.) shredded sharp Cheddar cheese
2 large eggs

Vegetable cooking spray
2 Tbsp. ketchup
1 tsp. fresh lime juice

1. Preheat oven to 350°. Stir together whole-grain tortilla chips, ground cumin, garlic powder, black pepper, 1 cup chipotle salsa, and ¾ tsp. kosher salt in a large bowl.

2. Gently stir in ground beef and next 2 ingredients. Line a broiler pan with aluminum foil; coat with cooking spray. Shape mixture into a 9- x 5-inch loaf; place meatloaf in prepared broiler pan.

3. Bake for 50 minutes. Stir together ketchup, lime juice, and remaining 1 Tbsp. salsa and ¼ tsp. salt in a small bowl. Brush ketchup mixture over top of meatloaf; bake 15 to 20 more minutes or until a meat thermometer inserted into thickest portion registers 160°. Let stand 5 minutes before serving.

SERVES 6 **ACTIVE** 20 min. **TOTAL** 1 hour, 40 min.

Roasted Sweet Potato-and-Onion Tart

3 cups ¾-inch-cubed sweet potatoes (about 1 ½ lb.)
1 cup chopped red onion
2 Tbsp. olive oil
1 tsp. seasoned pepper
6 cooked bacon slices, crumbled
¼ cup chopped fresh flat-leaf parsley
1 (14.1-oz.) package refrigerated piecrusts
Parchment paper
2 cups (8 oz.) shredded Gruyère cheese

1 ½ cups half-and-half
4 large eggs
1 tsp. chopped fresh rosemary
½ tsp. table salt
Garnish: fresh rosemary sprigs

1. Preheat oven to 425°. Toss together first 4 ingredients; arrange mixture in a single layer in a lightly greased 15- x 10-inch jelly-roll pan. Bake 20 minutes or just until potatoes are tender, stirring after 10 minutes. Cool completely in pan. Stir in bacon and parsley.

2. Unroll and stack piecrusts on a lightly greased surface. Roll piecrusts into a 12-inch circle. Fit piecrust into a 10-inch deep-dish tart pan with removable bottom; press into fluted edges. Line piecrust with parchment paper or aluminum foil, and fill with pie weights or dried beans. Place pan on a foil-lined baking sheet.

3. Bake for 12 minutes. Remove weights and parchment; bake 5 more minutes. Cool completely on baking sheet. Reduce oven temperature to 350°.

4. Layer half of sweet potato mixture and half of cheese in tart shell; repeat layers once.

5. Whisk together half-and-half and next 3 ingredients; pour over cheese.

6. Bake at 350° on lowest oven rack 35 to 40 minutes or until set. Cool tart on baking sheet on a wire rack 15 minutes.

SERVES 6 to 8 **ACTIVE** 30 min. **TOTAL** 2 hours, 40 min.

Cast-Iron Cowboy Steak

This is the best way to cook a thick, juicy bone-in steak restaurant-style without smoking up the house. Use your grill to heat the cast-iron skillet; the skillet surface area promotes a more assertive flavor and better sear than grill grates, yielding a steak with the proper steak house crust.

Kosher salt and freshly ground black pepper
1 (1 ½- to 2-lb.) bone-in rib-eye or porterhouse steak (about 2 inches thick)
1 Tbsp. vegetable oil
3 Tbsp. butter

8 fresh herb sprigs (such as thyme, rosemary, and oregano)
3 garlic cloves, peeled and smashed

1. Preheat grill to 400° to 450° (high). Heat a 12-inch cast-iron skillet on grill, covered with grill lid, 15 minutes. Sprinkle salt and pepper generously over steak.

2. Add oil to skillet. (Oil should smoke.) Using tongs, place steak in skillet, and cook on grill, without grill lid, 10 minutes or until dark brown and crusty. Turn steak on fatty edge in skillet, holding upright with tongs, and cook 2 minutes. Place steak, uncooked side down, in skillet. Cook on grill, covered with grill lid, 8 to 10 minutes or to desired degree of doneness. (We recommend an internal temperature of 120° to 125° for medium-rare; temperature will rise as steak rests.)

3. Add butter, herbs, and garlic to side of skillet, and cook 2 to 3 minutes or until butter foams. Tilt skillet slightly, and spoon butter mixture over steak 20 times (being careful not to splatter). Transfer steak, herbs, and garlic to a platter; let stand for 5 to 10 minutes. Slice against the grain.

SERVES 2-4 **ACTIVE** 20 min. **TOTAL** 1 hour

Speedy Homemade Mac and Cheese

¼ cup plus 1 ½ tsp. kosher salt, divided
1 qt. milk
6 Tbsp. butter, cut into pieces
6 Tbsp. all-purpose flour
1 lb. pasta (such as penne, cavatappi, or rotini)
1 (8-oz.) package shredded extra-sharp Cheddar cheese
1 (8-oz.) package shredded Monterey Jack cheese
1 tsp. hot sauce (such as Tabasco)
½ tsp. freshly ground black pepper
1 ½ cups panko (Japanese breadcrumbs)
2 tsp. olive oil

1. Preheat broiler with oven rack 8 to 9 inches from heat.

2. Bring ¼ cup salt and 4 qt. water to a boil in a large covered Dutch oven over high.

3. Meanwhile, microwave milk in a microwave-safe 1-qt. glass measuring cup covered with plastic wrap at HIGH 3 minutes. While milk is heating, melt butter in a 12-inch cast-iron skillet over medium. Reduce heat to medium-low; add flour, and cook, whisking constantly, 2 minutes. Gradually whisk in hot milk. Increase heat to medium-high, and bring to a low boil, whisking often.

4. Add pasta to boiling water, and cook 8 minutes.

5. Meanwhile, continue to cook sauce, whisking often, 6 minutes. Remove from heat; whisk in cheeses, hot sauce, 1 ½ tsp. salt, and ½ tsp. pepper. Cover.

6. Stir together panko and olive oil.

7. Drain pasta, and fold into cheese sauce. Sprinkle with panko mixture.

8. Broil 1 to 2 minutes or until breadcrumbs are golden brown. Serve immediately.

SERVES 6 to 8 **ACTIVE** 20 min. **TOTAL** 20 min.

SOUTHERN PIMIENTO MAC AND CHEESE

Substitute extra-sharp Cheddar cheese for Monterey Jack cheese. Prepare recipe as directed through Step 5, whisking 2 Tbsp. fresh lemon juice, 1 Tbsp. Worcestershire sauce, and ½ cup grated sweet onion into sauce along with cheese. Proceed with recipe as directed, stirring 2 (7-oz.) jars diced pimiento, drained, and 2 (2.52-oz.) packages fully cooked bacon, diced, into pasta mixture just before topping with panko. Sprinkle with 2 Tbsp. chopped fresh chives before serving.

BARBECUE MAC AND CHEESE

Substitute Gouda cheese for Monterey Jack cheese and crumbled savory cornbread for panko. Prepare recipe as directed through Step 5, stirring 1 lb. pulled pork barbecue (without sauce) into pasta mixture after adding cheese. Sprinkle ½ cup chopped green onions over cornbread mixture before broiling, and drizzle with ½ cup bottled barbecue sauce after broiling.

MEXICAN MAC AND CHEESE

Substitute pepper Jack cheese for Monterey Jack cheese, and crushed tortilla chips for panko. Prepare recipe as directed through Step 4. While pasta cooks, sauté 1 lb. Mexican chorizo in 1 Tbsp. hot olive oil in a large skillet over medium-high 4 to 5 minutes or until crumbled and cooked. Proceed with recipe, folding chorizo and 2 cups cherry tomatoes, halved, into cheese sauce along with pasta in Step 7.

Chicken with Potatoes and Carrots

The trick to extra-savory veggies is cooking the chicken atop the potatoes and carrots.

8 bone-in, skin-on chicken thighs (about 4 lb.)
2 Tbsp. olive oil, divided
2 tsp. kosher salt
1 tsp. freshly ground black pepper
1 tsp. finely chopped fresh rosemary
1 (24-oz.) package fingerling potatoes, halved
8 oz. small carrots with tops
1 large sweet onion, cut into 8 wedges
Vegetable cooking spray

1. Preheat oven to 375°. Rub chicken thighs evenly with 1 Tbsp. olive oil. Stir together salt, pepper, and rosemary in a small bowl. Sprinkle chicken thighs evenly with 3 tsp. salt mixture.

2. Stir together potatoes, carrots, and onions in a large bowl. Drizzle with remaining 1 Tbsp. olive oil, and sprinkle with remaining 1 tsp. salt mixture; toss to coat.

3. Spread potato mixture in an even layer in a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan. Place chicken thighs 2 to 3 inches apart on potato mixture .

4. Bake at 375° for 55 minutes to 1 hour or until a meat thermometer inserted in thickest portion of chicken registers 170°.

SERVES 6 to 8 **ACTIVE** 15 min. **TOTAL** 1 hour, 10 min.

Shepherd's Pie with Potato Crust

Instead of mashed potatoes, use thinly sliced potatoes to form the gorgeous, scalloped crust. We used a mandoline for slicing, but a sharp knife will also work.

FILLING

1 ½ lb. lean ground chuck
2 Tbsp. vegetable oil
1 cup dry red wine
1 Tbsp. tomato paste
3 Tbsp. butter

1 ½ cups chopped onion
1 ½ cups chopped carrots
3 garlic cloves, minced
3 Tbsp. all-purpose flour
2 cups beef broth
1 Tbsp. Worcestershire sauce
1 Tbsp. chopped fresh rosemary leaves
1 tsp. chopped fresh thyme leaves
2 ½ tsp. kosher salt
1 tsp. freshly ground black pepper
1 ½ cups fresh or frozen English peas

CRUST

2 sweet potatoes (about 1 ½ lb.), peeled and very thinly sliced
2 large Yukon gold potatoes (about 1 ½ lb.), peeled and very thinly sliced
Vegetable cooking spray
2 Tbsp. butter, melted
additional ingredient
2 Tbsp. chopped fresh flat-leaf parsley

1. Prepare Filling: Cook ground chuck in hot oil in a large skillet over medium-high, stirring occasionally, 8 minutes or until crumbled and no longer pink. Add wine and tomato paste, and cook, stirring occasionally, 4 to 5 minutes or until wine is completely evaporated. Remove mixture from skillet, and drain. Wipe skillet clean.

2. Melt butter in skillet over medium-high. Add onion and carrots, and sauté 4 to 5 minutes or until slightly browned and tender. Add garlic, and cook, stirring constantly, 30 seconds. Stir in flour, and cook, stirring constantly, 1 minute. Stir in broth, and bring to a boil, stirring constantly. Reduce heat to medium; stir in Worcestershire sauce and next 4 ingredients. Simmer 10 minutes or until thickened. Stir in peas and beef mixture. Remove from heat.

3. Prepare Crust: Preheat oven to 375°. Microwave sweet potatoes and ¼ cup water in a microwave-safe bowl covered with plastic

wrap at HIGH 5 minutes. Repeat procedure with Yukon gold potatoes.

4. Arrange about two-thirds of potato slices, edges slightly overlapping, in a lightly greased (with cooking spray) 9-inch deep-dish pie plate, covering bottom and sides. Spoon in filling. Arrange remaining potato slices, edges slightly overlapping, over filling. Brush potatoes with melted butter.

5. Bake at 375° for 40 to 45 minutes or until potatoes are tender. Increase oven temperature to broil, and broil 2 to 3 minutes or until golden brown and crispy. Sprinkle with chopped fresh parsley. Let stand 10 minutes before serving.

SERVES 4 to 6 **ACTIVE** 1 hour, 10 min. **TOTAL** 2 hours

Desserts

THE FLAVORS OF FALL—APPLES, PECANS, PEARS, AND PUMPKIN—TAKE CENTER STAGE HERE. WITH THIS ROUNDUP OF TOP-RATED DESSERTS, YOU'LL TURN TO THESE RECIPES AGAIN AND AGAIN.

Hello Dolly Bars

2 cups graham cracker crumbs
⅓ cup melted butter
3 Tbsp. sugar
1 cup chopped pecans
1 cup semisweet chocolate morsels
⅔ cup sweetened flaked coconut
1 (14-oz.) can sweetened condensed milk

1. Preheat oven to 350°. Combine first 3 ingredients in a medium bowl. Press mixture onto bottom of a lightly greased 13- x 9-inch pan. Bake 8 minutes. Sprinkle next 3 ingredients over hot crust. Pour condensed milk over top. (Do not stir.)

2. Bake at 350° for 20 minutes or until lightly browned and edges are bubbly. Let cool 1 hour on a wire rack . Cut into bars.

MAKES 3 dozen **ACTIVE**: 15 min. **TOTAL** 1 hr., 43 min.

Tennessee Whiskey-Pecan Pie

We love the combination of pecans and smoky-sweet bourbon in the rich pie filling. For a booze-free pie, substitute apple juice for the whiskey in the filling, and serve with plain sweetened whipped cream.

CRUST

½ Tbsp. butter
¼ cup finely chopped pecans
Pinch of kosher salt
1 ¼ cups all-purpose flour

2 Tbsp. granulated sugar
½ tsp. table salt
¼ cup cold butter, cubed
¼ cup cold shortening, cubed
3 to 4 Tbsp. buttermilk

FILLING

1 cup dark corn syrup
½ cup granulated sugar
½ cup firmly packed light brown sugar
¼ cup Tennessee whiskey*
4 large eggs
¼ cup butter, melted
2 tsp. plain white cornmeal
2 tsp. vanilla extract
½ tsp. table salt
2 ½ cups lightly toasted pecan halves

REMAINING INGREDIENTS

Vegetable cooking spray
Whiskey Whipped Cream (optional)

1. Prepare Crust: Melt ½ Tbsp. butter in a small skillet over medium, swirling to coat sides of pan. Add ¼ cup finely chopped pecans, and sauté 2 minutes or until fragrant and lightly toasted. Sprinkle pecan mixture with a pinch of salt. Remove pecans from skillet, and cool completely. Reserve for use in Step 4.

2. Pulse flour and next 2 ingredients in a food processor 3 or 4 times or until well combined. Add cubed cold butter and cold shortening; pulse until mixture resembles coarse meal. Drizzle 3 Tbsp. buttermilk over flour mixture, and pulse just until moist clumps form. (Add up to 1 Tbsp. buttermilk, 1 tsp. at a time, if necessary.) Shape dough into a flat disk, and wrap tightly with plastic wrap. Chill dough at least 1 hour.

3. Meanwhile, prepare Filling: Place corn syrup, granulated sugar, light brown sugar, and Tennessee whiskey in a large saucepan, and

bring to a boil over medium, whisking constantly. Cook, whisking constantly, 2 minutes; remove from heat. Whisk together eggs, butter, and next 3 ingredients in a bowl. Gradually whisk about one-fourth of hot corn syrup mixture into egg mixture; gradually add egg mixture to remaining corn syrup mixture, whisking constantly. Stir in 2 ½ cups lightly toasted pecan halves; cool completely (about 30 minutes).

4. Preheat oven to 325°. Unwrap dough, and roll into a 13-inch circle on a lightly floured surface. Sprinkle dough with sautéed pecans (reserved from Step 1). Place a piece of plastic wrap over dough and pecans, and lightly roll pecans into dough. Fit dough into a lightly greased (with cooking spray) 9-inch pie plate. Fold edges under, and crimp. Pour cooled filling into prepared crust.

5. Bake at 325° for 50 to 55 minutes or until set; cool pie completely on a wire rack (about 2 hours) before slicing. Serve with Whiskey Whipped Cream, if desired. * Water or apple juice may be substituted.

Note: We tested with Jack Daniel's whiskey.

SERVES 8 **ACTIVE** 30 min. **TOTAL** 3 hours, 10 min.

WHISKEY WHIPPED CREAM

Beat 1 cup heavy cream and 1 tsp. Tennessee whiskey at medium-high speed with an electric mixer until foamy. Gradually add 3 Tbsp. powdered sugar, beating until soft peaks form.

MAKES about 1 ½ cups **ACTIVE** 5 min. **TOTAL** 5 min.

[TEST KITCHEN TIP]

STRAIGHT FROM THE OVEN, THIS PUFFY, AIRY PANCAKE WILL ELICIT MAJOR OOHS AND AAHS FROM YOUR CROWD. BE SURE TO USE LOW-FAT OR FAT-FREE MILK—THE PANCAKE WILL PUFF HIGHER. LIKE A SOUFFLÉ, IT WILL BEGIN TO DEFLATE AS SOON AS IT LEAVES THE OVEN, THOUGH THAT WON'T AFFECT THE FLAVOR.

Apple-Cinnamon Dutch Baby

1 large Gala apple, peeled and sliced
1 Tbsp. granulated sugar
3 Tbsp. butter, divided
2 large eggs

½ cup fat-free or low-fat milk
½ cup all-purpose flour, sifted
½ tsp. ground cinnamon
¼ tsp. table salt
¼ tsp. ground nutmeg
1 cup sour cream
½ cup firmly packed light brown sugar
1 to 4 Tbsp. apple cider or orange juice
Garnish: powdered sugar

1. Preheat oven to 450°. Heat a 10-inch cast-iron skillet over medium-high heat 5 minutes. Toss together apple slices and sugar in a small bowl. Melt 1 Tbsp. butter in skillet. Add apples, and sauté 3 to 5 minutes or until tender. Remove apples from skillet, and wipe skillet clean.

2. Whisk together eggs and milk in a medium bowl. Whisk in flour and next 3 ingredients. Melt remaining 2 Tbsp. butter in skillet over medium-high. Immediately pour egg mixture into hot skillet, and top with cooked apples.

3. Bake at 450° for about 20 minutes or until pancake is golden and puffed.

4. Meanwhile, stir together sour cream and brown sugar in a small microwave-safe bowl. Microwave at HIGH 45 seconds. Whisk until sugar dissolves. Stir in apple cider, 1 Tbsp. at a time, until desired consistency is reached. Serve with hot pancake.

SERVES 6 **ACTIVE** 25 min. **TOTAL** 45 min.

Pecan Pound Cake

A drizzle of lemon-infused glaze gives this creamy nut-filled cake a sweet finish.

2 cups butter, softened
1 ¼ cups granulated sugar
1 ¼ cups firmly packed light brown sugar
6 large eggs
1 Tbsp. vanilla extract
1 ½ tsp. baking powder
¼ tsp. table salt

4 cups all-purpose flour, divided
1 cup milk
4 cups chopped toasted pecans
Shortening
Citrus Glaze

1. Preheat oven to 325°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugars, beating 3 to 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir in vanilla extract.

2. Stir together baking powder, salt, and 3 ¾ cups flour in a medium bowl. Add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir together pecans and remaining ¼ cup flour in a small bowl; add to batter, and stir just until combined. Pour batter into a greased (with shortening) and floured 10-inch tube pan.

3. Bake at 325° for 1 hour and 15 minutes to 1 hour and 30 minutes or until a long wooden pick inserted in center comes out clean, shielding with aluminum foil after 55 minutes to prevent excessive browning. Cool in pan on a wire rack 15 minutes; remove cake from pan to wire rack. Cool 20 minutes.

4. Spoon Citrus Glaze over cake. Cool completely (about 1 hour).

SERVES 10 to 12 **ACTIVE** 25 min. **TOTAL** 3 hours, 25 min., including glaze

CITRUS GLAZE

Whisk together 2 ½ cups powdered sugar; 2 Tbsp. butter, melted; 1 tsp. orange zest; 1 tsp. lemon zest; 2 Tbsp. fresh orange juice; and 1 Tbsp. fresh lemon juice until smooth. Whisk in up to 1 Tbsp. more lemon juice, 1 tsp. at a time, until desired consistency is reached.

MAKES about ¾ cup **ACTIVE** 10 min. **TOTAL** 10 min.

Swoon Pies

1 cup all-purpose flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. table salt
1 cup graham cracker crumbs
½ cup butter, softened
½ cup granulated sugar
½ cup firmly packed light brown sugar
1 large egg

1 tsp. vanilla extract
1 (8-oz.) container sour cream
Parchment paper
Marshmallow Filling
1 (12-oz.) package semisweet chocolate morsels
2 tsp. shortening
Toppings: chopped roasted salted pecans, chopped crystallized ginger, sea salt

1. Preheat oven to 350°. Sift together flour and next 3 ingredients in a medium bowl; stir in graham cracker crumbs.

2. Beat butter and next 2 ingredients at medium speed with a heavy-duty electric stand mixer until fluffy. Add egg and vanilla, beating until blended.

3. Add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed until blended after each addition, stopping to scrape bowl as needed.

4. Drop batter by rounded tablespoonfuls 2 inches apart onto 2 parchment paper-lined baking sheets. Bake, in batches, at 350° for 13 to 15 minutes or until set and bottoms are golden brown. Remove cookies (on parchment paper) to wire racks, and cool completely (about 30 minutes).

5. Turn 12 cookies over, bottom sides up. Spread each with 1 heaping tablespoonful Marshmallow Filling. Top with remaining 12 cookies, bottom sides down, and press gently to spread filling to edges. Freeze on a parchment paper-lined baking sheet 30 minutes or until filling is set.

6. Pour water to depth of 1 inch in a medium saucepan over medium; bring to a boil. Reduce heat, and simmer; place chocolate and shortening in a mediumsize heatproof bowl over simmering water. Cook, stirring occasionally, 5 to 6 minutes or until melted. Remove from heat, and let cool 10 minutes.

7. Meanwhile, remove cookies from freezer, and let stand 10 minutes.

8. Dip half of each cookie sandwich into melted chocolate mixture. Place on parchment paper-lined baking sheet. Sprinkle with desired toppings, and freeze 10 minutes or until chocolate is set.

Note: Cookie sandwiches may be covered with plastic wrap and stored in refrigerator up to 24 hours.

MAKES 1 dozen **ACTIVE** 45 min. **TOTAL** 2 hours, 40 min., including filling

MARSHMALLOW FILLING

½ cup butter, softened
1 cup sifted powdered sugar
1 cup marshmallow creme
½ tsp. vanilla extract

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add remaining ingredients, beating until well blended.

MAKES 1 ½ cups **ACTIVE** 5 min. **TOTAL** 5 min.

Caramelized Banana Pudding

For the best flavor, choose firm, ripe bananas with brown speckles.

½ cup firmly packed light brown sugar
¼ cup butter
¼ tsp. ground cinnamon
4 large ripe bananas, sliced
1 cup granulated sugar, divided
⅓ cup all-purpose flour
2 large eggs
2 cups milk
4 large eggs, separated
2 tsp. vanilla extract

48 vanilla wafers

1. Cook first 3 ingredients in a large skillet over medium, stirring constantly, 2 to 3 minutes or until bubbly. Add bananas; cook 2 to 3 minutes or until thoroughly heated. Remove from heat.

2. Whisk together ¾ cup granulated sugar, next 3 ingredients, and 4 egg yolks in a heavy saucepan. Cook over medium-low, whisking constantly, 8 to 10 minutes or until a pudding-like thickness. (Mixture will just begin to bubble and will hold soft peaks when whisk is lifted.) Remove from heat, and stir in vanilla.

3. Divide half of banana mixture, pudding, and wafers among 8 (1-cup) ramekins or ovenproof glass dishes. Layer with remaining banana mixture, pudding, and vanilla wafers.

4. Beat 4 egg whites at high speed with an electric mixer until foamy. Add remaining ¼ cup granulated sugar, 1 Tbsp. at a time, beating until stiff peaks form and sugar dissolves (2 to 4 minutes). Spread meringue over ramekins. Place ramekins on a baking sheet.

5. Bake at 325° for 15 to 20 minutes or until meringue is golden. Let cool on a wire rack 30 minutes.

SERVES 8 **ACTIVE** 30 min. **TOTAL** 1 hr., 15 min.

[TEST KITCHEN TIP]

MOLASSES AND PUMPKIN PIE SPICE GIVE THIS ELEGANT TAKE ON PUMPKIN PIE ITS DEEP AUTUMNAL FLAVOR. BUY ONE 29-OZ. CAN OF PUMPKIN FOR THE RECIPE.

Pumpkin Tart with Whipped Cream and Almond Toffee

TART

½ (14.1-oz.) package refrigerated piecrusts
¾ cup granulated sugar

1 ½ Tbsp. all-purpose flour
2 tsp. pumpkin pie spice
¼ tsp. ground cloves
3 cups canned pumpkin
½ cup blackstrap molasses
6 Tbsp. butter, melted
4 large eggs
1 (12-oz.) can evaporated milk

ALMOND TOFFEE

½ cup firmly packed light brown sugar
4 Tbsp. butter
1 cup slivered almonds
Vegetable cooking spray
Parchment paper

WHIPPED CREAM

2 ½ cups heavy cream
¼ tsp. pumpkin pie spice
½ cup plus 2 Tbsp. powdered sugar

1. Prepare Tart: Preheat oven to 350°. Fit piecrust into a 9-inch deep-dish tart pan with removable bottom; press into fluted edges. Whisk together granulated sugar and next 3 ingredients in a large bowl. Whisk together pumpkin and next 2 ingredients in a separate bowl. Whisk pumpkin mixture into sugar mixture. Add eggs, 1 at a time, whisking until blended after each addition. Whisk in evaporated milk, and pour into crust.

2. Bake at 350° for 1 hour and 30 minutes or until a knife inserted in center comes out clean. Cool completely on a wire rack. Cover and chill 8 to 24 hours.

3. Prepare Almond Toffee: Cook light brown sugar and 4 Tbsp. butter in a small skillet over medium, stirring constantly, until bubbly. Add slivered almonds, and cook, stirring constantly, 2 minutes or until golden. Pour mixture onto lightly greased (with cooking spray) parchment paper; cool completely. Break into pieces.

4. Prepare Whipped Cream: Beat heavy cream and ¼ tsp. pumpkin pie spice at medium-high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Top tart with whipped cream; sprinkle with toffee.

SERVES 8 to 10 **ACTIVE** 45 min. **TOTAL** 13 hours

Pumpkin-Chocolate Brownies

1 ¼ cups semisweet chocolate morsels
1 cup unsalted butter, cut into pieces
3 (1-oz.) unsweetened chocolate baking squares, chopped
3 large eggs
1 cup plus 2 Tbsp. granulated sugar
2 Tbsp. cold brewed coffee
1 Tbsp. vanilla extract
Parchment paper
⅔ cup all-purpose flour

1 ½ tsp. baking powder
1 tsp. kosher salt, divided
1 (15-oz.) can pumpkin
3 large eggs
½ cup heavy cream
⅓ cup firmly packed light brown sugar
1 ½ tsp. pumpkin pie spice

1. Preheat oven to 350°. Pour water to a depth of 1 inch in the bottom of a double boiler over medium; bring to a boil. Reduce heat, and simmer. Place first 3 ingredients in top of double boiler over simmering water. Cook, stirring occasionally, 5 to 6 minutes or until melted. Remove from heat; cool 10 minutes.

2. Whisk together 3 eggs, granulated sugar, and next 2 ingredients in a large bowl. Gradually whisk warm chocolate mixture into egg mixture; cool 10 minutes.

3. Grease a 13- x 9-inch baking pan with butter. Line bottom and sides of pan with parchment paper, allowing 2 to 3 inches to extend over sides. Grease (with butter) and flour parchment paper.

4. Sift flour, baking powder, and ½ tsp. salt in a bowl. Whisk into chocolate mixture. Pour batter into prepared pan, reserving ⅔ cup.

5. Whisk together pumpkin, next 4 ingredients, and remaining ½ tsp. salt; pour over brownie batter in pan. Top with reserved brownie batter, and swirl batter gently 3 times in 1 direction and 3 times in the opposite direction with a knife or the end of a wooden spoon.

6. Bake at 350° for 45 to 50 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Cool completely on a wire rack (about 2 hours). Lift brownies from pan, using parchment paper sides as handles. Gently remove parchment paper, and cut brownies into 24 squares.

Note: To make ahead, refrigerate cooled uncut brownies, uncovered, overnight; cut into squares while cold.

MAKES 2 dozen **ACTIVE** 40 min. **TOTAL** 4 hours, 5 min.

Cranberry-Apple-Pumpkin Bundt

¾ cup finely chopped pecans
1 ½ cups peeled and diced Granny Smith apples
2 Tbsp. butter, melted
½ cup finely chopped sweetened dried cranberries
½ cup firmly packed light brown sugar
3 Tbsp. all-purpose flour
2 cups granulated sugar
1 cup butter, softened
4 large eggs
1 (15-oz.) can pumpkin

1 Tbsp. vanilla extract
3 cups all-purpose flour
2 tsp. baking powder
2 tsp. pumpkin pie spice
½ tsp. baking soda
Sugared Pecans and Pepitas
Maple Glaze

1. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 6 to 8 minutes or until toasted, stirring halfway through. Cool 15 minutes. Reduce oven temperature to 325°.

2. Toss diced apples in 2 Tbsp. melted butter to coat in a medium bowl; add cranberries, next 2 ingredients, and toasted pecans, and toss until well blended.

3. Beat granulated sugar and 1 cup butter at medium speed with an electric mixer until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Add pumpkin and vanilla; beat just until blended.

4. Stir together 3 cups flour and next 3 ingredients. Gradually add flour mixture to butter mixture, beating at low speed just until blended after each addition. Spoon half of batter into a greased and floured 10-inch (12-cup) Bundt pan. Spoon apple mixture over batter, leaving a ½-inch border around outer edge. Spoon remaining batter over apple mixture.

5. Bake at 325° for 1 hour and 10 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 15 minutes. Remove from pan to wire rack; cool completely (about 2 hours).

6. Meanwhile, prepare Sugared Pecans and Pepitas.

7. Prepare Maple Glaze, and immediately spoon onto cooled cake. Arrange pecans and pepitas on cake.

SERVES 12 **ACTIVE** 30 min. **TOTAL** 4 hours, 30 min.

SUGARED PECANS AND PEPITAS

Preheat oven to 350°. Stir together 1 cup pecan halves and pieces; ½ cup roasted, salted shelled pepitas (pumpkin seeds); and 2 Tbsp. butter, melted. Spread in a single layer in a 13- x 9-inch pan. Bake 12 to 15 minutes or until toasted and fragrant, stirring halfway through. Remove from oven; toss with 2 Tbsp. sugar. Cool completely in pan on a wire rack (about 30 minutes).

MAKES 1 ½ cups

MAPLE GLAZE

Bring ½ cup pure maple syrup, 2 Tbsp. butter, and 1 Tbsp. milk to a boil in a small saucepan over medium-high, stirring constantly; boil, stirring constantly, 2 minutes. Remove from heat; whisk in 1 tsp. vanilla extract. Gradually whisk in 1 cup powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to thicken and cool slightly. Use immediately.

MAKES about 1 cup

Decadent Cream Puffs with Praline Sauce

½ cup butter
1 cup all-purpose flour
⅛ tsp. table salt
4 large eggs
Vegetable cooking spray
Parchment paper
4 cups butter-pecan ice cream
Praline Sauce
1 cup coarsely chopped toasted pecans

1. Preheat oven to 400°. Bring 1 cup water to a boil in a large saucepan over medium-high. Reduce heat to low, and add butter, stirring until melted.

2. Stir in flour and salt, beating vigorously with a wooden spoon 1 minute or until mixture leaves sides of saucepan. Remove from heat, and cool 5 minutes. Add eggs, 1 at a time, beating with wooden spoon until smooth. Drop by rounded ¼ cupfuls, 2 inches apart, onto a lightly greased (with cooking spray) parchment paper-lined baking sheet.

3. Bake at 400° for 30 to 35 minutes or until puffed and golden brown. Remove from oven, and, using a wooden pick, poke a small hole into side of each cream puff to allow steam to escape. Cool completely on baking sheet on a wire rack (about 30 minutes).

4. Cut each cream puff in half horizontally; remove and discard any soft dough inside. Spoon ½ cup ice cream onto each bottom half; top cream puffs with remaining halves. Spoon 3 Tbsp. Praline Sauce over each puff; sprinkle with toasted pecans. Serve immediately with remaining sauce.

SERVES 8 **ACTIVE** 30 min. **TOTAL** 1 hour, 25 min., including sauce.

PRALINE SAUCE

Bring 1 cup firmly packed light brown sugar, ½ cup half-and-half, ½ cup butter, and a pinch of salt to a boil in a small saucepan over medium, stirring constantly. Cook, stirring constantly, 1 minute. Remove from heat, and stir in 1 tsp. vanilla extract. Let stand 10 minutes. Serve warm.

MAKES about 1 ½ cups **ACTIVE** 10 min., **TOTAL** 20 min.

Honey-Pineapple Upside-Down Cake

⅔ cup honey
1 (15.25-oz.) can pineapple slices in juice, drained
1 ⅓ cups sugar
¾ cup butter, softened
1 tsp. vanilla extract
1 ¾ cups all-purpose flour
¼ cup plain yellow cornmeal
1 tsp. baking powder
1 tsp. table salt
½ tsp. baking soda

¾ cup buttermilk
3 large eggs
Honey Glaze

1. Preheat oven to 350°. Pour honey into a buttered 10-inch cast-iron skillet, tilting skillet to spread evenly. Top with pineapple.

2. Beat sugar and butter at medium speed with a heavy-duty electric stand mixer until fluffy. Stir in vanilla. Whisk together flour and next 4 ingredients. Whisk together buttermilk and eggs. Add flour mixture to sugar mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Beat just until blended. Spread batter over pineapple.

3. Bake at 350° for 50 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 45 minutes to prevent excessive browning, if necessary. Cool in skillet on a wire rack 10 minutes.

4. Invert cake onto a serving platter. Drizzle with Honey Glaze. Let cool 15 minutes before serving.

SERVES 10 to 12 **ACTIVE** 25 min. **TOTAL** 1 hour, 50 min., including glaze

HONEY GLAZE

Bring ¼ cup honey, 1 Tbsp. light brown sugar, and 1 Tbsp. butter to a simmer in a pan. Cook 1 minute.

MAKES about ⅓ cup **ACTIVE** 10 min. **TOTAL** 10 min.

Pomegranate-Poached Pears with Cream

4 cups refrigerated pomegranate juice
3 cups sugar
2 cups no-sugar-added cranberry juice
½ tsp. kosher salt
5 (1- x ½-inch) lemon peel strips
2 (2-inch) cinnamon sticks
1 vanilla bean, split lengthwise
8 small firm pears, peeled
½ (8-oz.) container crème fraîche or sour cream

1. Bring first 7 ingredients and 3 cups water to a boil in a Dutch oven over medium-high. Reduce heat to medium, and simmer, stirring constantly, 4 minutes or until sugar dissolves.

2. Add pears. Top pears with a plate; place a small saucepan on plate to keep pears submerged. Reduce heat to medium-low, and simmer 30 minutes. Remove plate and saucepan, and turn pears

over. Replace plate and saucepan, and simmer 20 more minutes or until a knife slips easily into pear flesh.

3. Remove Dutch oven from heat. Transfer 2 cups cooking liquid to a small, clean saucepan; bring to a boil over medium-high. Boil 8 to 10 minutes or until mixture thickens and becomes syrupy. Remove pan from heat. Transfer syrup to a heatproof bowl, and cool completely. Cover syrup, and keep at room temperature until ready to use. (You may need to warm syrup 1 to 2 minutes to thin slightly before serving.)

4. Let pears stand in remaining cooking liquid in Dutch oven, uncovered, at room temperature until completely cool. Cover and chill 8 to 12 hours.

5. Uncover Dutch oven, and bring cooking liquid to a boil over medium-high. Boil gently 5 minutes or until pears are heated. Carefully remove pears, using a slotted spoon; discard solids in Dutch oven. Reserve cooking liquid for another use, if desired, or discard. Serve warm pears with crème fraîche, and drizzle with reserved syrup.

SERVES 8 **ACTIVE** 1 hour **TOTAL** 10 hours, 45 min.

Mexican Chocolate Pudding Cake

1 ½ cups semisweet chocolate morsels
½ cup butter
¾ cup granulated sugar
4 large eggs
1 cup all-purpose flour
½ tsp. ground cinnamon
¼ tsp. baking powder
¼ tsp. ground red pepper
¼ tsp. ground chipotle chile pepper
½ tsp. kosher salt, divided

½ cup sliced almonds
2 tsp. olive oil
1 tsp. light brown sugar

1. Preheat oven to 350°. Microwave chocolate morsels and butter in a large microwave-safe bowl at HIGH 1 to 1 ½ minutes or until melted, stirring at 30-second intervals. Whisk in granulated sugar. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, next 4 ingredients, and ¼ tsp. salt.

2. Pour batter into a greased (with butter) 2-qt. baking dish. Stir together sliced almonds, next 2 ingredients, and remaining ¼ tsp. salt. Sprinkle almond mixture over cake batter. Bake at 350° for 30 minutes. (Center will be soft.) Cool on a wire rack 5 minutes. Serve warm.

SERVES 6 **ACTIVE** 30 min. **TOTAL** 1 hour, 10 min.

Cranberry-Apple Pie with Pecan Shortbread Crust

CRUST

1 cup finely chopped pecans
1 ½ cups butter, softened
¾ cup powdered sugar
3 cups all-purpose flour

FILLING

3 lb. Gala apples
1 cup firmly packed light brown sugar

¾ cup sweetened dried cranberries
¼ cup all-purpose flour
1 tsp. ground cinnamon
2 Tbsp. butter, melted

GARNISHES

Toasted pecan halves, powdered sugar

1. Prepare Crust: Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 4 to 5 minutes or until lightly toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes).

2. Meanwhile, beat butter at medium speed with an electric mixer 1 minute or until creamy; add powdered sugar, beating well. Gradually add flour, beating at low speed until mixture is no longer crumbly and starts to come together into a ball. Stir in pecans. Shape one-third of dough into an 8-inch log; wrap in plastic wrap, and chill until ready to use. Press remaining dough on bottom and up sides of a 9-inch springform pan. Cover and chill crust.

3. Prepare Filling: Peel apples. Cut into ¼-inch-thick wedges. Toss together apples and next 4 ingredients. Spoon into prepared crust. Drizzle with melted butter.

4. Cut reserved dough log into 8 (1-inch) pieces. Gently shape each piece into a 6- to 8-inch rope. Lightly press each rope to flatten into strips. Arrange strips in a lattice design over filling.

5. Bake at 350° for 1 hour or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick, shielding with foil during last 30 minutes to prevent excessive browning. Cool completely in pan on a wire rack. Remove sides of pan.

SERVES 12 **ACTIVE** 30 min. **TOTAL** 3 hours, 55 min.

Cranberry Cheesecake with Cranberry-Orange Sauce

CRUST

1 ¼ cups all-purpose flour
½ cup powdered sugar
¼ tsp. kosher salt
¼ tsp. baking powder
10 Tbsp. cold butter, cut into small pieces
1 large egg yolk
Vegetable cooking spray

FILLING

1 lb. fresh cranberries
1 cup firmly packed light brown sugar
½ cup frozen raspberries
2 Tbsp. cornstarch
3 Tbsp. orange liqueur
2 ½ Tbsp. coarsely chopped orange zest
2 Tbsp. coarsely chopped lemon zest
¼ tsp. kosher salt

CHEESECAKE

3 (8-oz.) packages cream cheese, softened at room temperature
2 (8-oz.) containers mascarpone cheese or sour cream
1 cup firmly packed light brown sugar
½ tsp. kosher salt
5 large eggs
2 Tbsp. vanilla extract
Parchment paper

SAUCE

¼ cup granulated sugar
¼ cup fresh orange juice
2 tsp. fresh lemon juice

1. Prepare Crust: Preheat oven to 350˚. Pulse first 4 ingredients in a food processor until blended. Gradually add cold butter, and pulse after each addition to combine. With processor running, add egg yolk through food chute, and process until combined. Press mixture onto bottom and up sides of a lightly greased (with cooking spray) 9-inch springform pan. Chill 10 minutes. Bake 10 to 12 minutes or until golden brown; cool in pan on a wire rack 30 minutes.

2. Prepare Filling: Bring cranberries and next 7 ingredients to a boil in a saucepan over medium-high; cook, stirring often, 2 minutes or until cranberry skins begin to split and mixture thickens. Let mixture stand 30 minutes. Reserve ½ cup cranberry mixture for sauce. Spread remaining cranberry mixture in prepared crust.

3. Prepare Cheesecake: Reduce oven temperature to 325°. Beat cream cheese and next 3 ingredients at medium-low speed with an electric mixer in a large bowl just until blended and smooth. Add eggs, 1 at a time, beating at low speed just until yolk disappears after each addition. Stir in vanilla. Pour cream cheese mixture over cranberry mixture, and smooth top of batter to level. Place cheesecake on a parchment paper-lined baking sheet.

4. Bake at 325° for 1 hour and 10 minutes or until center of cheesecake jiggles. Turn oven off. Let cheesecake stand in oven, with door closed, 30 minutes.

5. Meanwhile, prepare Sauce: Process ¼ cup granulated sugar, next 2 ingredients, reserved ½ cup cranberry mixture, and ¼ cup water in a blender until smooth. Pour mixture through a fine wire-mesh strainer into a bowl. Discard solids. Cover sauce, and chill until ready to use (up to 1 week).

6. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides.) Cool completely on a wire rack (about 2 hours). Cover and chill 8 to 12 hours. Serve with sauce.

Note: We tested with Grand Marnier orange liqueur.

SERVES 12 **ACTIVE** 1 hour, **TOTAL** 14 hours

Caramel Apple Cake

CAKE

1 ⅓ cups firmly packed light brown sugar

¾ cup butter, softened
3 large eggs
1 tsp. vanilla extract
2 cups all-purpose flour
1 tsp. baking powder
1 tsp. table salt
1 tsp. ground cinnamon
½ tsp. baking soda
¾ cup buttermilk
Shortening

APPLES

2 lb. McIntosh apples (about 6 apples, 6 to 7 oz. each)
½ cup firmly packed light brown sugar
1 tsp. cornstarch
¼ tsp. ground cinnamon
Pinch of table salt
2 Tbsp. butter
Apple Brandy-Caramel Sauce (recipe at right)

1. Prepare Cake: Preheat oven to 350°. Beat first 2 ingredients at medium speed with a heavy-duty electric stand mixer until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition; stir in vanilla.

2. Whisk together flour and next 4 ingredients in a medium bowl. Add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture. Beat just until blended after each addition. Spread batter in a greased (with shortening) and floured 9- x 2-inch round cake pan.

3. Bake at 350° for 50 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 35 minutes to prevent excessive browning. Cool in pan on a wire rack 10 minutes. Remove from pan; cool completely.

4. Meanwhile, prepare Apples. Cut apples into ½-inch-thick wedges. Toss together apples, ½ cup brown sugar, and next 3

ingredients. Melt 2 Tbsp. butter in a large skillet over medium-high; add apple mixture, and sauté 5 minutes or until golden. Cool completely.

5. Arrange sautéed apples over cooled cake, and drizzle with desired amount of warm Apple Brandy-Caramel Sauce; serve with remaining sauce.

SERVES 8 to 10 **ACTIVE** 20 min. **TOTAL** 2 hours, 20 min.

APPLE BRANDY-CARAMEL SAUCE

This delicious sauce is versatile: Use it to take pancakes, French toast, baked apples, pound cake, apple pie, or ice cream to another level.

Bring ½ cup firmly packed light brown sugar, ¼ cup butter, ¼ cup heavy cream, and a pinch of table salt to a boil in a small saucepan over medium, stirring constantly. Boil, stirring constantly, 1 minute. Remove from heat, and stir in 1 Tbsp. apple brandy. Whisk in 1 Tbsp. powdered sugar; cool 15 minutes before serving.

MAKES about ⅔ cup **ACTIVE** 10 min. **TOTAL** 25 min.

Pecan-Espresso Toffee

Take a crack at this intensely rich and buttery holiday treat.

Parchment paper
Vegetable cooking spray
1 ¼ cups butter
1 cup granulated sugar
⅓ cup firmly packed light brown sugar
1 Tbsp. instant espresso
1 Tbsp. dark unsulphured molasses
½ tsp. table salt
2 cups chopped toasted pecans
1 cup bittersweet chocolate morsels
1 cup semisweet chocolate morsels

1. Line a 15- x 10-inch jelly-roll pan with parchment paper, and lightly coat with cooking spray.

2. Melt butter in a large heavy saucepan over medium; stir in granulated sugar, next 4 ingredients, and ⅓ cup water. Cook, stirring constantly, until a candy thermometer registers 290° (soft crack stage), about 17 to 20 minutes. Remove pan from heat, and stir in pecans. Immediately pour mixture into prepared pan. Spread in an even layer, and sprinkle bittersweet and semisweet chocolate morsels over top. Let stand 5 minutes. Spread and swirl chocolate using an offset spatula. Chill 1 hour or until firm. Break toffee into pieces. Store in an airtight container in refrigerator up to 7 days. Serve cold or at room temperature.

SERVES 10 to 12 **ACTIVE** 35 min. **TOTAL** 1 hour, 40 min.

[TEST KITCHEN TIP]

FOR A CRISP CRUST (NO MORE SOGGY BOTTOM!), USE A METAL PIE PAN AND PREBAKE YOUR CRUST USING PIE WEIGHTS.

Our Easiest Pumpkin Pie Ever

1 (14.1-oz.) package refrigerated piecrusts
1 ½ cups plus 2 Tbsp. buttermilk, divided
Parchment paper
1 (15-oz.) can pumpkin
¾ cup sugar
2 tsp. ground cinnamon
½ tsp. kosher salt
1 tsp. vanilla extract

2 large eggs
1 large egg yolk

1. Preheat oven to 425°. Fit 1 piecrust into a 9-inch metal pie pan according to package directions, pressing excess dough onto rim of pie pan. Cut shapes from remaining piecrust to use around pie edge. (We used a ½-inch round cutter.) Brush 1 Tbsp. buttermilk around pie edge; arrange shapes around pie edge, pressing to adhere. Brush shapes with 1 Tbsp. buttermilk. Prick bottom and sides of piecrust 8 to 10 times with a fork. Line piecrust with parchment paper, and fill with pie weights. Bake 15 minutes.

2. Whisk together pumpkin, next 6 ingredients, and remaining 1 ½ cups buttermilk in a large bowl. Pour mixture into piecrust.

3. Bake at 425° for 10 minutes. Reduce heat to 325°, and bake 35 more minutes or until edge of filling is slightly puffed and center is slightly jiggly. Cool on a wire rack 1 hour. Store in refrigerator up to 2 days.

SERVES 8 **ACTIVE** 15 min. **TOTAL** 2 hours, 15 min.

Pecan Pie Bars

THESE CHEWY, BITE-SIZE BARS REQUIRE JUST 20 MINUTES OF PREP TIME.

CRUST

2 ½ cups all-purpose flour
⅔ cup powdered sugar
¾ cup chopped toasted pecans
½ tsp. kosher salt
1 cup butter, cubed
Vegetable cooking spray

FILLING

¾ cup cane syrup
½ cup firmly packed dark brown sugar
6 Tbsp. heavy cream
6 Tbsp. butter
¼ tsp. kosher salt
1 tsp. vanilla extract

3 cups coarsely chopped toasted pecans

1. Prepare Crust: Preheat oven to 350°. Pulse flour and next 3 ingredients in a food processor 8 to 10 times or until thoroughly combined and pecans are finely chopped; add butter, and pulse 8 or 9 times or until mixture resembles coarse meal. Line bottom and sides of a 13- x 9-inch pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil with cooking spray. Press mixture onto bottom of prepared pan.

2. Bake at 350° for 20 to 25 minutes or until lightly browned. Cool completely on a wire rack (about 25 minutes).

3. Prepare Filling: Bring syrup and next 4 ingredients to a boil in a large saucepan over medium, stirring constantly until butter melts and mixture is smooth; boil, stirring constantly, 1 minute. Remove from heat, and stir in vanilla and 3 cups coarsely chopped toasted pecans. Pour hot filling over cooled crust.

4. Bake at 350° for 14 to 16 minutes or until filling bubbles in center. Cool bars completely in pan on a wire rack (about 1 hour). Chill bars 1 hour before cutting.

MAKES 32 bars **ACTIVE** 20 min. **TOTAL** 3 hours, 25 min.

METRIC EQUIVALENTS

THE INFORMATION IN THE FOLLOWING CHART IS PROVIDED TO HELP COOKS OUTSIDE THE UNITED STATES SUCCESSFULLY USE THE RECIPES IN THIS BOOK. ALL EQUIVALENTS ARE APPROXIMATE.

COOKING/OVEN TEMPERATURES

	FAHRENHEIT	CELSIUS	GAS MARK
FREEZE WATER	32° F	0° C	
ROOM TEMPERATURE	68° F	20° C	
BOIL WATER	212° F	100° C	
BAKE	325° F	160° C	3
	350° F	180° C	4
	375° F	190° C	5
	400° F	200° C	6
	425° F	220° C	7
	450° F	230° C	8
BROIL			GRILL

LIQUID INGREDIENTS BY VOLUME

1/4 tsp							=	1 ml		
1/2 tsp							=	2 ml		
1 tsp							=	5 ml		
3 tsp	=	1 Tbsp			=	1/2 fl oz	=	15 ml		
2 Tbsp	=	1/8 cup	=	1 fl oz	=	30 ml				
4 Tbsp	=	1/4 cup	=	2 fl oz	=	60 ml				
5 1/3 Tbsp	=	1/3 cup	=	3 fl oz	=	80 ml				
8 Tbsp	=	1/2 cup	=	4 fl oz	=	120 ml				
10 2/3 Tbsp	=	2/3 cup	=	5 fl oz	=	160 ml				
12 Tbsp	=	3/4 cup	=	6 fl oz	=	180 ml				
16 Tbsp	=	1 cup	=	8 fl oz	=	240 ml				
1 pt	=	2 cups	=	16 fl oz	=	480 ml				
1 qt	=	4 cups	=	32 fl oz	=	960 ml				
				33 fl oz	=	1,000 ml	=	1 l		

EQUIVALENTS FOR DIFFERENT TYPES OF INGREDIENTS

STANDARD CUP	FINE POWDER (e.g., flour)	GRAIN (e.g., rice)	GRANULAR (e.g., sugar)	LIQUID SOLIDS (e.g., butter)	LIQUID (e.g., milk)
1	140 g	150 g	190 g	200 g	240 ml
3/4	105 g	113 g	143 g	150 g	180 ml
2/3	93 g	100 g	125 g	133 g	160 ml
1/2	70 g	75 g	95 g	100 g	120 ml
1/3	47 g	50 g	63 g	67 g	80 ml
1/4	35 g	38 g	48 g	50 g	60 ml
1/8	18 g	19 g	24 g	25 g	30 ml

DRY INGREDIENTS BY WEIGHT

To convert ounces to grams, multiply the number of ounces by 30.

1 oz	=	1/16 lb	=	30 g
4 oz	=	1/4 lb	=	120 g
8 oz	=	1/2 lb	=	240 g
12 oz	=	3/4 lb	=	360 g
16 oz	=	1 lb	=	480 g

LENGTH

To convert inches to centimeters, multiply the number of inches by 2.5.

1 in	=			2.5 cm		
6 in	=	½ ft	=	15 cm		
12 in	=	1 ft	=	30 cm		
36 in	=	3 ft	= 1 yd	=	90 cm	
40 in	=			100 cm	=	1 m

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